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THE DAILY STANDARD

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JACK ANDERSON SAYS: Outboards To Spew 100 Million Gallons Of Pollution In Year; Government Gives Makers $100,000 To Investigate Themselves; Green Berets Shoot Dogs, Amputate Legs, "Put Them To Sleep"

MAYOR A. J. CERVANTES, St. Louis, spoke at a Missouri Municipal League meeting Friday night at the Ramada Inn. From left, Mayor Lee Shell; Willis Conner, Dexter mayor; Louis Snider, councilman, Poplar Bluff; Cervantes, and Sid Jones, mayor of Farmington.

Cities Cash Needs Heard

The Missouri Municipal League held its fifth annual regional meeting last night at the Ramada Inn.

St. Louis Mayor A. J. Cervantes spoke on the importance of revenue sharing but said he "doubts if any of the revenue sharing plans before the state legislature will be passed this year."

Cities are required to provide most of the service demanded by Americans, but 92 cents of every tax dollar goes to the federal government, he said.

"Not only major cities, but smaller communities are in need of revenue sharing," Cervantes commented.

He said that metropolitan areas are faced with a contracting tax base and smaller communities are faced with financial expansion. He added that upper and middle income Americans must realize they are going to have to pay the cost of supporting the cities because most inner cities are populated primarily by the poor and the way it stands now, the poor are expected to provide for themselves.

"There must be a whole new concept of financing the American cities," he said.

Cervantes who is said to be an undeclared gubanetorial candidate, appealed for the passage of the two-cent state gasoline tax increase and the location of the St. Louis city airport across the river in Illinois.

Seventeen area "outstanding citizens" were recognized.

Officers elected were Louis E. Snider, councilman, Poplar Bluff, president; Mayor Howard Tooke, Cape Girardeau, vice president; and Mayor Lee Shell, Sikeston, secretary. Sidney Jones, Fredericktown, is retiring president.

The region represents 14 Southeast Missouri counties.

Outstanding citizens were presented by mayors: Harry Moreland, Portageville, by Mayor Roy Moore; R. L. Ward, Malden, by Mayor Sparrel Davis; the Rev. Fr. Justin Monaghan, Charleston, by Mayor Sam Story; R. D. Clayton, Sikeston, by Mayor Lee Shell; Gerald W. Jones, Jackson, by Mayor Paul Leonard; Bobby L. Robins, Dexter, by Mayor Willis Conner;

Robert Wolpers, Poplar Bluff, by Mayor Harold Jackson; Gerald Jones, Caruthersville, by Mayor William Inman; Marvin Graham, Fredericktown, by Mayor Sidney Jones; Gene Huckstep, Cape Girardeau, by Mayor Howard Tooke; Cecil M. Hulsey, Farmington, by Mayor Douglas Ross;

Sam L. Hunter Jr., New Madrid, by Mayor Robert Riley; Tom Burris, Bernie, by Mayor R. B. Woods; Glynn Harwood, Hayti, by Alderman Harold Slavens; Theon Schlosser, Illmo, by Mayor G. J. Germain; Joel Savell, East Prairie, by Mayor Loyd Hogan; and Frank Richardson, Flat River.

Appeal to Supreme Court To Stay Postal Rate Increase

WASHINGTON (AP) — The Supreme Court was asked today to stay temporarily the effectiveness of the new Postal Service's first rate increase.

The new rates will be effective at 12:01 a.m., Sunday if the Supreme Court rejects the plea for the stay.

The hike is opposed by newspaper and magazine publishers and three other groups of mail users.

The appeal to the high court developed after the Court of Appeals for the District of Columbia unanimously upheld Friday a ruling by District Judge William B. Bryant denying a temporary injunction against the raise.

A spokesman for the Supreme Court said the latest appeal would be assigned to one justice for determination.

In their appeal to the Supreme Court, attorneys for the opponents of the raise said it would cost the newspaper and magazine publishers more than $850,000 a week.

The additional cost to the rate-paying public in general, the attorneys said, would total $23 million a week.

The rate boost, effective at midnight tonight, comes under what the Postal Service claims is its authority to make temporary increases pending a recommendation by the Postal Rate Commission.

The mailers sought the injunction to halt the increases until the rate commission, which begins hearings next Monday on a permanent, $1.45billion-a-year revenue proposal, has time to act.

The Postal Service already has printed billions of eightcent Eisenhower stamps to replace the six-cent version, a record best-seller, and of eightcent American flag stamps, also popular at six cents.

Power to set postage rates was taken from Congress in postal reform legislation. Now, the postal Board of Governors, which takes full control of the system July 1, is supposed to set its own costs and bring in enough revenue to break even.

The temporary increases, the Postal Service said, are necessary to begin putting the mail on a sound financial basis.

The new rates increase the price of a first class letter from six to eight cents, an airmail stamp from 10 to 11 cents and a postcard from 5 to 6 cents. Other classes of mail will increase by an average of one-third.

100 Rescued
Four Perish in Hotel Fire

ST. LOUIS (AP) — Four persons died and 10 were injured Friday night in a fire that swept the third floor of a hotel occupied mostly by elderly persons.

About 100 occupants were rescued from the Ambassador Hotel & Residence by firemen responding to three alarms beginning about 11 p.m. About half of the 200 rooms in the sixstory building were occupied.

The dead included Thomas Graydon, about 50, in whose room firemen said the blaze started.

Other dead were identified as Edith Seaman, 55; Helen Comfort, 83, a retired school teacher, and Charles Norton, 46.

Four occupants of the building were admitted to City Hospital for treatment of smoke inhalation. One was treated and released. Four firemen and a police officer also were injured.

Cause of the fire was not immediately determined, but the police bomb and arson squad was called in to investigate.

Fire department officials said the third floor was damaged extensively.

A hotel employe who had a room on the burned floor, Vicki Basden, told authorities she discovered the fire.

"I opened my door and the hall was full of smoke. I tried to reach the elevator. There were flames at room 208 and screams by Mr. Graydon. I tried to open his door but it was too hot. I wanted to help him, but could not," she said.

Firefighters said their biggest problem was evacuating the residents, most of them elderly.

Deputy fire chief Thomas Godfrey said firemen went from door to door, rousing occupants and helping them to safety, and searched every room in the building. Doors that were locked were kicked open.

"We were fortunate to get as many people out as we did," Godfrey said.

The deputy chief said the rescue operations presented special problems because of the large number of elderly persons who had to be assisted.

"We knocked down the major fire in the hallway so we could evacuate the people. We couldn't use the elevators because they were out of service and the doors were burned through on the third floor anyway," Godfrey said.

While some firemen helped evacuees down two circular stairways other persons confined to wheelchairs were taken through a window to the roof of a one-story section at the rear of the building.

"Some were too old to make it down ladders, so when the smoke cleared we took them back through the window and then down the stairway," Godfrey said.

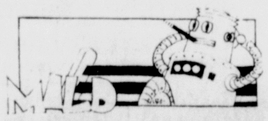
Other occupants were taken from windows and off the roof by ladder.

A fire department spokesman, Gail Chatfield, said despite the intense heat, the hotel occupants obeyed orders to remain in their rooms at windows.

"The people were great. There was no panic and they obeyed the instructions we shouted to them," Chatfield said.

Fire chief Denis Broderick said there was no sprinkler system in the building.

Weather



Generally fair and mild through Sunday. High Sunday around 80. Low tonight in upper 50s.

EXTENDED FORECAST

A slight warming trend expected Monday through Wednesda. Afternoon high Monday in 70s, morning low in mid 60s. By Wednesday afternoon the high will be from mid to upper 70s, morning low in 60s. A chance of showers Monday and again Tuesday night or Wednesday.

HIGH AND LOW YESTERDA'

High and low temperatures for the 24-hour period ending at 7:30 a.m. todlay were 73 and 45 degrees.

Sunset today ..... 7:59 p.m.
Sunrise tomorrow.....5:50 a.m.
Moonrise tomorrow.12:58 a.m.

The planet Mars is the bright "star" near the moon tonight. Mars is now in the constellation Capricornus where it will remain until late in October.

Cayuse ponies were named for Indians of the same name.

Mexico exports rum.

Lima, Peru, will build a subway.

Why hogs have ulcers is unknown.

Today's average new home sells for $27,000 according to the Housing Department.

Two in Custody after Drug Raids

Cape Girardeau county sheriff's officers reported this morning that Ronnie Lee Wyatt and James William McClure, both of Cape Girardeau, are the only two remaining in custody following Wednesday night's narcotics raids in three Southeast Missouri counties.

Twenty-six Southeast Missouri youths were charged with illegal sales or possession of narcotics.

Wyatt, charged on two counts of selling marijuana and selling LSD and stimulant drugs, is being held under $5,000 bond and McClure is held under $5,000 bond on two counts of possession of narcotics and selling LSD.

Hal Burton Lehman Jr. of Cape Girardeau, one of two unapprehended suspects wanted by police, turned himself over to Cape Girardeau police at 5:30 p.m. Friday and posted a $1,000 bond on a charge of possession of narcotics.

Mark Harris of Cape Girardeau, sought on a charge of possession of narcotic drugs, is still at large.

Scott county officials report that two Scott City youths, Keith Umfleet and Teresa Gale Graviett, remain in the Scott county jail in Benton. Umfleet is charged with possession of narcotic drugs and the woman with sale of narcotics.

Umfleet, Teresa Graviett and John Scarbrough, all of Scott County, will appear before Magistrate Judge Lloyd G. Briggs Tuesday in Sikeston when a date for a preliminary hearing will be set. Scarbrough is charged with sale of illegal drugs.

Cape law enforcement officials report that no additional warrants have been issued.

White House Uncompromising Stand Blasted by Senators

WASHINGTON (AP) — Two Foreign Relations Committee members considered undecided on a Senate move to halve the U.S. troop commitment in Europe have lashed out at White House refusal to discuss a compromise.

Sens. Clifford P. Case, RN.J., and Claiborne Pell, DR.I., registered their complaints Friday when Secretary of State William P. Rogers testified before the committee.

And Sen. John Sherman Cooper, R-Ky., an opponent of Democratic Leader Mike Mansfield's troop-cut proposal scheduled for a Wednesday vote, told Rogers: "The administration has to realize that we have to make some judgments of our own."

The White House is conducting one of the most strenuous lobbying efforts of the Nixon administration in its bid to defeat the Mansfield amendment.

The outcome is considered close—with a large block of undecided senators apparently holding the balance.

Case, who favors the thrust but possibly not the specifics of Mansfield's amendment, loosed his attack on comments made a day earlier by White House press secretary Ronald L. Ziegler, who said the President would not settle for a compromise in the fight.

350 Attend Veterans Parley

The Missouri Veterans of Foreign Wars with a delegation of 350 today are in their second day of convention at the Ramada Inn. The morning session was taken up by the auxiliary.

This afternoon State Commander Bob Feller, Odessa, and John Cain, Manchester, national vice commander of programs of Amvets spoke.

On the program Friday afternoon were State Commander Jay E. Yarnell, Lamar; Lewis Brake, Mt. Vernon, Ill., representing the national commander at the state meeting, and Mrs. Lillian Hampel, St. Louis, state president of the auxiliary.

Host Commander Paul Slinkerd, is chairman of the convention, and Mrs. Slinkerd is chairman of the women's auxiliary meeting. Mrs. Gladys Finley is president of the host auxiliary group and Mrs. C. J. Stevens in charge of decorations at the three-day convention.

State officers were chosen late today. The final session of the convention will be Sunday morning.

Mrs. Lillian Hampel

Pro and Con
Armed Forces Day Protests

By THE ASSOCIATED PRESS

Active duty servicemen, veterans and civilian war disenters planned counter-demonstrations at military installations across the nation today to mark Armed Froces Day.

Planners, who were operating mostly on the local level, said they were protesting "the glorification of war" usually associated with the day.

Demonstrations would be generally peaceful, with picketing, rallying and leafleting, said the planners.

Protest sponsors included the American Servicemen's Union, Vietnam Veterans Against the War, People's Coalition for Peace and Justice, Southern Christian Leadership Conference and National Welfare Rights Organization.

Army, Air Force, Navy, Marine and Coast Guard units scheduled their usual parades, air and weapons demonstrations, speeches, base tour and other observances in cities throughout the country.

Leaders of a protest rally expected to draw 2,000 persons to a park across from Ft. Dix, N.J., said they would go ahead as planned, despite a U.S. District Court judge's decision Friday not to interfere with the Army's refusal to allow the demonstration.

Two hundred riot trained troops from the 6th Armored Cavalry at Fort Meade, Md., have been sent to Ft. Dix as a precaution, according to Maj. Gen. Howard H. Cooksey, the base commander.

At Griffis Air Force Base in Rome, N.Y., organizers hoped to attract protesters from Boston to Buffalo, N.Y., for a noon rally outside the main gate. An attempt to block the base's five gates was scheduled for Monday.

About 25 combat veterans said they would enter the U.S. Military Academy at West Point to distribute thousands of leaflets asking the cadets whether they are prepared "to engage in the same atrocities in which these veterans were forced to participate."

At Ft. Bragg, N.C., a major rally is planned. Last year, the base—which has many returning Vietnam veterans as well as soldiers used during Washington's recent peace actions—had the biggest Armed Forces protest.

Meiator Bids to Get Rail Truce

WASHINGTON (AP) — A federal mediator is attempting to schedule formal contract negotiations this weekend in an effort to avert a nationwide railroad strike by the signalmen's union.

As informal talks continued Friday, Asst. Secretary of Labor J.W. Usery tried to get all parties together at the bargaining table.

C.J. Chamberlain, president of the AFL-CIO Brotherhood of Railroad Signalmen, refused to retract his 6 a.m. Monday strike deadline and took a dim view of settlement chances.

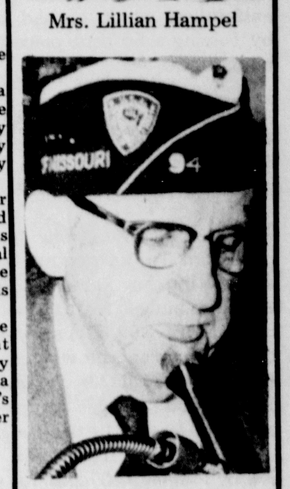
"They don't look good," he said. "All of our teams are organized and are prepared to picket the proper places."

Although the union's 13,000 members represent a small fraction of the nation's rail workers, their pickets at commuter and intercity rail lines almost certainly would be honored by other unions.

The signalmen, without a contract since Jan. 1, were free to strike at 12:01 a.m. Saturday after time ran out on the 60-day cooling off period ordered by President Nixon.

Only a court order or congressional action could head off a strike if negotiations fail. Congress passed a special act to end a one-day rail strike by four big unions earlier this year.

The signalmen are demanding a 54 per cent increase in their $3.78 hourly wage and have rejected a presidential emergency board's recommendation of a 42 per cent boost over 42 months.



Jay E. Yarnell

Lewis Brake

Suit Bids to Void School Bus Laws

JEFFERSON CITY (AP) — A Catholic parent has asked the U.S. District Court to declare Missouri's school bus laws unconstitutional.

Urban Luetkemeyer, who lives west of Jefferson City on U.S. 50, brought the suit Friday against the Centertown R-I-III board of education, the State Board of Education, and Arthur L. Mallory, state commissioner of education.

Luetkemeyer's children have been refused the right to ride the school bus to St. Martin's Catholic School, which is between the Luetkemeyer home and Centertown.

Previously the father asked the state Human Rights commission to intervene, charging the school board with discrimination. The commission said it had no jurisdiction because the issue had been settled in state court decisions.

The suit asks that school bus transportation be provided pupils of both public and private schools. It charges refusal to provide service would be discriminatory and a violation of the 14th amendment to the U.S. Constitution.

Weather Review

Weather observations are for the 24-hour periods ending at 7:30 a.m. daily.

	Rain	High	Low
May 7	.00	70	45
May 8	trace	76	59
May 9	.16	79	59
May 10	trace	72	59
May 11	.49	62	45
May 12	.00	66	40

Rainfall for the week.....65
Rainfall for the month 1.34
Rainfall for the year.....16.18

	'68	'69	'70	'71
Jan.	4.41	10.56	.96	4.01
Feb.	2.07	2.28	2.66	6.81
Mar.	8.41	3.20	5.92	1.68
Apr.	5.35	5.96	8.39	2.34
May	7.42	1.96	4.97	
June	2.31	1.26	8.61	
July	4.20	3.29	2.18	
Aug.	1.45	3.29	3.41	
Sept.	5.50	2.17	4.97	
Oct.	2.04	2.99	5.04	
Nov.	4.95	3.78	2.26	
Dec.	6.27	2.02	3.86	
Total	52.48	43.50	53.18	

Two Missourians Among Science Fair Winners

KANSAS CITY (AP)--Student scientists, including two from Missouri and one from Kansas, were given awards Friday night for their exhibits in the International Science and Engineering Fair.

The 397 finalists and their teachers were honored at a banquet that was presided over by E. G. Sherburne Jr., director of Science Service, which conducts the annual fair.

James M. Caruthers, 17, Grandview, Mo., was one of 29 who received second honors and $75.

Michael Hilliard Davis, 17, of West Plains, Mo., was one of 35 who received third awards and $50.

7 GIs Killed by Booby Trap

SAIGON (AP) — Five Americans were killed when a mine ripped through an armored personnel carrier traveling on a secondary road 17 miles south of Da Nang, the U.S. Command said today.

The incident Friday was the second major mine or booby trap explosion recently. Seven U.S. soldiers were killed and 12 wounded three weeks ago in the explosion of an artillery shell rigged as a booby trap about 90 miles south of Da Nang. Both incidents involved troops of the Americal Division.

The command reported no ground fighting involving U.S. forces.

Saigon headquarters said 60 North Vietnamese and Viet Cong troops have been killed in a new South Vietnamese drive along a 25-mile stretch of eastern Cambodia.

A communique said the bodies of 46 enemy soldiers were found Friday in an area eight miles northwest of the Cambodian town of Kompong Trach. U.S. and South Vietnamese strike aircraft had pounded the region earlier.

Fourteen other North Vietnamese and Viet Cong soldiers were reported killed in clashes involving company-sized units. South Vietnamese casualties for the five-day operation were put at one killed and eight wounded.

The objective of the operation, field commanders said, is to disrupt a complex of "Communist command and control facilities, headquarters and training areas" used to carry out operations in South Vietnam's Hau Nghia and Long An provinces west of Saigon. The enemy has stepped up attacks in Hau Nghia.

About 5,000 South Vietnamese troops who had been at bases in Cambodia in a defensive posture for a month are taking part in the new offensive. They are spearheaded by two armored columns.

The drive is along a 25-mile stretch from the Cambodian town of Kandol Chrum on Highway 7 southward to Kompong Trach, an area that ranges from 75 to 100 miles northwest of Saigon. With the full range of American air support, South Vietnamese forces are operating up to 12 miles from their border.

12 Charges Filed Against One Man

Jack Lee Sanderson of 209 West Center was arrested twice Thursday on 12 charges which police described as a modern record in number of accusations filed against an individual.

Sanderson was first arrested Thursday morning and charged with two counts of disturbing the peace and one count of public intoxication. He was taken to city jail but later released on bond.

Police arrested Sanderson Thursday night and charged him with four counts of displaying a deadly and dangerous weapon, peace disturbance, public intoxication, trespassing, destroying private property and carrying a concealed weapon.

Sanderson again was released on bond.

Police said the bond on the 12 offenses totaled $1,031.

Police charged Terry Markland of 315 Lillian and Ralph Clinton of 179 Presnell were both charged with tampering with a motor vehicle.

Gloria Jackson of Bloomfield and Frederick Williams of East Prairie were charged with shoplifting.

Floyd Deal of 209 West Gladys, was charged with careless driving; Joe James Jr., route two, with careless driving; and Jimmie Jackman, 803 East Kathleen with public intoxication.

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Saturday, May 15 — First try to get the new train back on the track.

* * *

POOR CHARLIE SAYS!

People can't live very long without changing their opinions.

* * *

THE SHELTER OF THE LAW

The American Bar Association reminds us that law is a kind of love. What higher expression of man's feelings is there than that which seeks justice, equality and compassion for all men?

Law shelters and protects. It is necessarily restrictive because our own freedom is limited by another's. Yet law usually represents the best thinking and the highest ideals of mankind.

Without law there would be no equality, no freedom, no justice, no constructive change. Through law we are all bound together with our common needs and conscience. Without man's laws, life on earth would soon degenerate into jungle law. It is only because of laws that we can have our freedom.

* * *

According to Motor West magazine, "It is interesting to know that 80 per cent of the materials in motor vehicles, the metals, are recycled back into the economy. This makes the automobile one of the most highly re-used of any metal bearing product."

* * *

Ben Franklin said it: "What is a butterfly? — at best he's but a caterpillar dressed - the gaudy box's his picture just."

* * *

SOARING EDUCATION COSTS

From grade school through college, education is becoming a costly, complicated business. Education at all levels is being affected by taxpayer revolts and the inability of students and their families to pay tuition and other expenses of higher education.

At higher educational levels, rising costs are putting college nearly out of reach of millions of American families. It costs up to $4,400 a year to attend a university, according to some surveys. Consequently, applications are down at many institutions. If the present trend continues, estimates place tuition and living costs at a university in excess of $8,000 a year before the end of the 1970s. Currently, a bachelor's degree at a first-rank university costs a student about $22,000 -- a doctorate up to $47,000. It requires a fourth to a half of an average family's income to pay expenses at most colleges if the student lives on campus.

It appears that the economics of acquiring an education may solve the problem of student unrest on campuses. Those fortunate enough to attend college will be there for one purpose -- to get the most for their money in their chosen fields of learning.

* * *

The Arizona Farm Bureau made this comment on women's liberation: "... two Oregon farmers were faced with a labor shortage of grain truck drivers. High school and college co-eds were available and in desperation employed as drivers. Now the farmers are convinced that women are better drivers (of grain trucks). 'They're the best drivers you can get; they don't drag race with full loads of wheat; they are more dependable and cut our truck repair bills in half," state the farmer employers."

We have observed an increasing number of women driving farm trucks in the Mo-Ark area in recent years, so the idea has spread.

* * *

Bathroom mirrors will not steam up if they are rubbed with glycerine from time to time.

* * *

Liquid Assets. In El Monte,Calif., David Martz, needing cash for the down payment on a new car, drove his old one into a dealer's shop, told the mechanics to remove the gas tank, shake out $820 in half-dollars which he had accumulated in four years by tossing a 50 cent piece into the tank each time he bought gas.

* * *

Not all the bums are tough. A good many of them are nice people who eat a lot of things at night and feel like bums the next day. The "tired feeling" people complain of is due to this kind of bumming.

* * *

Since vacation plans are in the making, you'll be interested to know that the American Automobile Association has increased, to $46, its suggested daily vacation budget for two people traveling by car. That is up from $39.50 two years ago. The 1971 budget breaks down as follows: meal and snacks, $16; lodging, $17; gas and oil, $9; tips and miscellaneous items, $4. The estimate for gas and oil is based on 300 miles in a car that averages 14 miles a gallon.

The increase from 1969 estimates are $2 for food, $3 for lodging, 50 cents for gas and oil, and $1 for tips and miscellaneous costs.

No wonder more people are turning to campers and trailers for traveling to beat the rising costs and inflation, especially with a family.

* * *

What has become of the belief that if a rooster crows in the front yard, company is coming?

* * *

. . . One of the hardest jobs to give up is doing nothing . . .

* * *

The passion behind the 18-year-old vote issue surpassed understanding and lunged bravely into irresponsibility. Constitution buffs were pointing out that the Constitution calls for the minimum federal voting age to be 21 — so how were Senate ringleaders justifying their call for a legislative vote to lower the age to 18? It appeared they weren't really, but were using a layman's rationale: the 18-year-old can die for his country but can't vote. The argument is persuasive, but not morally compelling. Constitutionalists were saying lower the voting age, if you must but do it legally and constitutionally by amendment. Otherwise, would it not set a bad example for youth — to pass a law by breaking the supreme law of the land?

* * *

A great aid in keeping ones weight down is to be on a fixed salary.

* * *

Ben Franklin said it: "He's gone, and forgot nothing but to say farewell to his creditors."

* * *

Robert Louis Stevenson said it:

"All men have their frailties, and whoever looks for a friend without imperfections will never find what he seeks."

* * *

A bride who lives with her husband's folks hasn't much of a chance.

* * *

If the 12 million alcoholics and addicts were marching three feet apart, they would reach around the world 4½ times. The tragedy; the majority of them drive automobiles, making an ever-present danger on the highways.

* * *

Some men think they are not getting their rights unless they have to fight for them.

* * *

SHIPS TO N. V-N DWINDLE

Seven free-world ships docked in North Viet Nam last month, according to U.S. Rep. Charles Chamberlain of Michigan.

Six flew the British flag; the other was from the Somali Republic. So far this year, 28 free-world vessels have arrived in North Vietnamese ports; twenty were British, two were from Cyprus, two came from Singapore, one from Japan and three were from the Somali Republic.

Rep. Chamberlain, who regularly reports free-world ship arrivals in North Viet Nam, said the State Department advised him an agreement had been reached which would remove Somali ships from North Vietnamese traffic. The Somali Republic received $5.7 million in U. S. foreign aid during 1968.

Repeated efforts to cut down the number of British ships which go to North Viet Nam — through U. S. - British talks — have failed. British authorities say they have no control of such vessels which usually are registered in Hong Kong.

The March dockage of seven ships was down ten arrivals from the number in February, Rep. Chamberlain said.

* * *

Titanium metal is as strong as steel but weighs only half as much! In combination with oxygen, it forms a chemical compound called titanium dioxide, which has replaced lead compounds as a paint base because it is less hazardous to health!

* * *

You've reached middle age when you're only young once in a while.

* * *

I've seen boys on my baseball team go into slumps and never come out of them, and I've seen others snap right out and come back better than ever. I guess more players lick themselves than are ever licked by an opposing team. The first thing any man has to know is how to handle himself.

Connie Mack

* * *

When the goodness of an egg is questioned, it is bad.

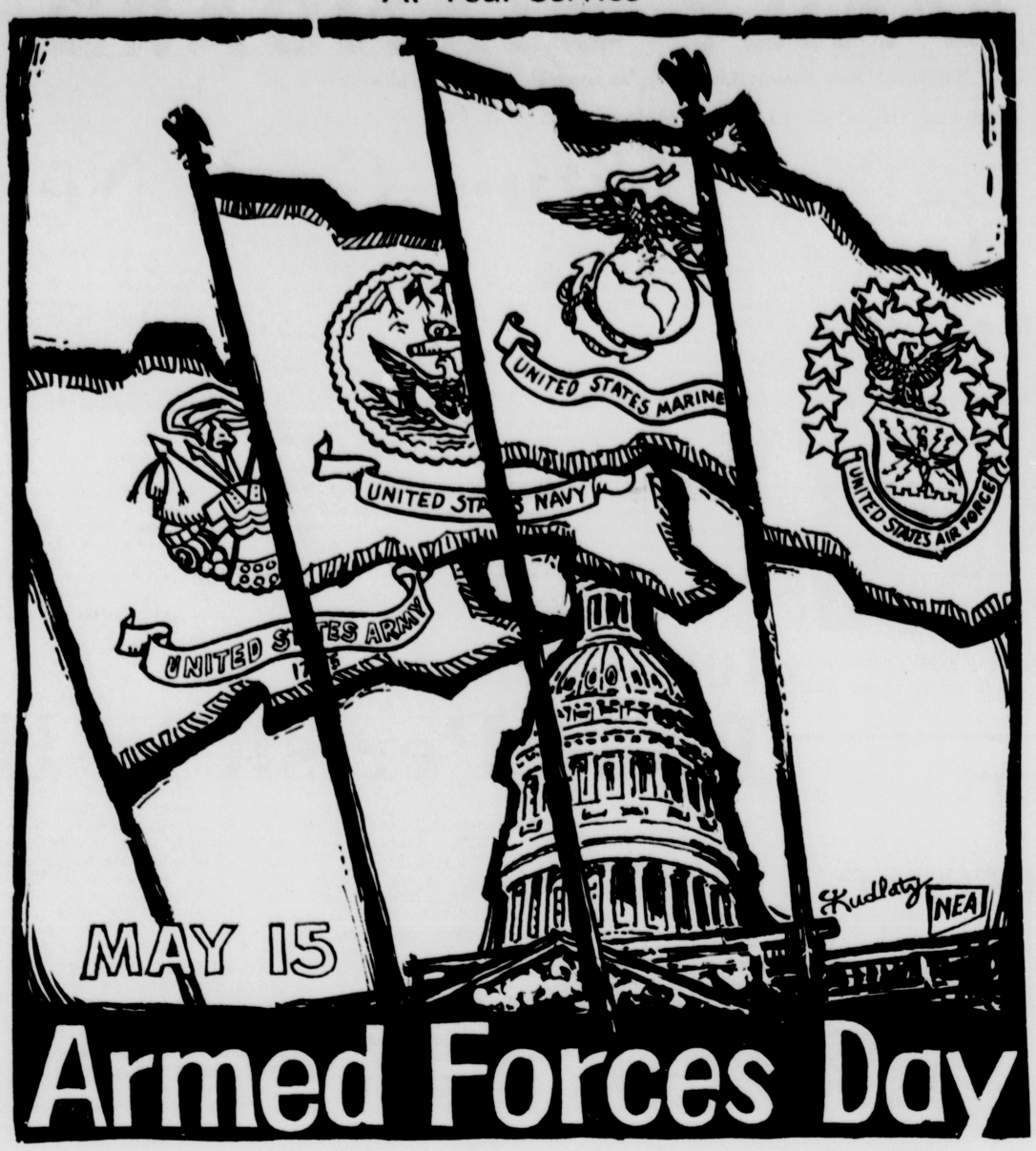
* * *

William Feather, the Cleveland, Ohio, house organ man, observes:

It's seldom that our sons get into trouble that we have't been in.

Do you have to remind us, Mr. Feather?

At Your Service



Armed Forces Day

TOMORROW

MAY 16 — SUNDAY

NATIONAL TRANSPORTATION WEEK. May 16-22. By Presidential proclamation. (Always issued for week including the third Friday in May since 1962.)

ROGATION SUNDAY. May 16.

SOIL STEWARSHIP WEEK. May 16-23. Purpose: "To emphasize the conservation and orderly development of natural resources and the wise use of soil and water." Sponsor: Natl. Assn. of Soil & Water Conservation District, Box 855, League City, TX 77573.

WORLD TRADE WEEK. May 16-22. By Presidential proclamation. (Has been issued each year since 1948 for the third week of May with 3 exceptions, 1949, 1955, and 1966.)

* * *

MAY 17 — MONDAY

AMERICAN MERCHANT MARINE BOOK WEEK. May 17-21. Purpose: "To replenish the book supply to provide seagoing library units for the American Merchant Marine — 'Our Fourth Arm of Defense'." Sponsor: American Merchant Marine Library Assn., Charles S. Francis, Secy., 1 Bowling Green, New York NY 100014.

DUTCHESS COUNTY STAMP COLLECTING WEEK. May 17-23. Purpose: "To promote the hobby of postage stamp collecting in Dutchess County." Sponsor: The Ferrary Society, Pleasant Valley, NY 12569.

NORWAY: NATIONAL HOLIDAY. May 17. Constitution Day or Independence Day. Constitution signed and Norway separated from Denmark on this day, 1814. Parades and children's festivities.

SMALL BUSINESS WEEK. May 17-23 (1970). By Presidential proclamation in 1970. Has been issued each year since 1964 for a week in May. (There can be no assurance that this proclamation will be issued again in future years.)

* * *

You Be The Judge

From the very beginning of recorded history grown-ups have been lamenting the shortcomings and behavior of young people. And it seems probable that asults were similarly disposed even before they learned enough themselves to set down their thoughts in writing.

Recently there has been a rash of news stories recounting the deeds and misdeeds of offspring of prominent political figures, and editors of newspapers print such have been getting letters saying,"Why do newspaters print such stories" The answer is easy, It's news. The arrest of a governor's daughter, or a senator's son, is news.

It's also news when a 19-year -old uses a US flag as a beach towel.

It's news when an American deserter in Sweden sounds the call to servicemen to join him in his chosen exile.

It's news when Fairfax County, Virginia, reports that school vandalism for the year is a staggering $100,000, with still one month to go to the end of the school year.

It's news when four children, ages 9 and 10, stone a man, causing him to fall, break a lef, and later die of complications in the hospital.

It's news when a college freshman paints an American flag on a closet door with a swastika replacing the field of 50 stars. It's news when the school administration removes the perversion and students replace it and mount a guard to defend it.

But there are other news items you will do well not to overlook. They appear in any newspaper you pick up. They report on the Little Leaguers contesting at the "National Pasttime".. the Safety Patrols visiting the Nation's Capital and being welcomed by dignitaries, Miss America preparing to head to Vietnam, or school children planting trees in a New Jersey school yard.

The kooks thrive on attention and their aberrations are reported as news.

The overwhelming majority of our youngsters go about the business of being good citizens and editors seem not to get many letters approving of stories reporting these activities.

Youngsters like attention and our preference is to recognize and boost the worthy ones. Happily, our young people afford us a lot more "boost" stories than "kook" stories. Consequently, we're not as worried about America's youth as some of our readers seem to be.

* * *

Westinghouse Electric Corp. put into service recently what it said is believed to be the world's largest railroad car. A unique feature, it said, is that the car can wiggle its midsection like a slow-motion go-go dancer.

The car is 159 feet long -- more than half the length of a football ffield -- rides on 40 wheels and has a capacity of 1,046,000 pounds. It will be used to transport huge generators manufactured by Westinghouse to the sites of electric power stations.

* * *

Will Your Message Get There?

Sending a message is one thing, making sure someone gets it is another.

With newspapers, you have the ability to reach specific audiences in specific markets. Newspapers carry your message home. What-ever your market . . . which in our case is the immediate trade area . . . you can aim your message directly at them.

Want to narrow it down even further? In most cases advertisers can have their ads put on specific pages to reach specific interests— women on the society pages with men on the sports page. A newspater is like a department store of consumers with many of your prospects neatly sorted out for you.

When you want to be sure your message will get there, take careful aim with newspaters. Newspaters are unique in giving you the ability to direct your message to well defined audiences and markets. That's economy!

It's also a far cry from trusting your message to the vagaries of the waves . . . sea or air.

* * *

To put its market forecasts on a truly scientific footing, a brokerage house acquired all the information it couls gather -- price, earnings ratios, market tops and bottoms, the latest data on sunspots, lemmings and the moon.

As the tape spun through the machine, the partners clustered around watching the lights blink. After much buzzing, the automatic typewriter clickety-clacked its answer; "Buy low, sell high."

* * *

A neurotic is, according to Uncle Buckle, a fellow with both feet planted firmly in mid-air.

* * *

Ah, the shopping list. Meat, biscuits, snacks, hair oil, vitamins. . . And that's just for the dog.

* * *

ODDMENTS: A survey on men's clothes revealed that wives agree men's fashions should relate to age and shape . . . Some men's stores believe the store of the future will be much like a men's club -- with sauna bath, gymnasium, masseurs and barbershop ... Reminder: Podiatrists warn the fad of wearing shoes without socks is unhealthy -- even dangerous. The inner surface of a shoe -- even the most casual type -- is rougher and less resilient than a sock which can cause blisters, callouses -- and even a minor infection.

Washington Merry - Go - Round

By Jack Anderson

WASHINGTON--With the warming of the weather, the nation's seven million outboard motors have started to pump a seasonal stream of gunk into America's once sparkling waters.

This is the scientific, if upsetting, conclusion of an unpublished Environmental Protection Agency study.

The study found that a single outboard motor coughs, splutters and spits as much organic carbon pollution into the water in 24 hours as the sewerage from a neighborhood of 400 persons.

Up to 30 per cent of the fuel used in outboards, according to the study, actually is spewed into the water. Multiplying this by the total consumption of outboard motors in this country gives the staggering dimensions of the pollution problem: more than 100 million gallons of oil and gas poured into our streams and lakes and along our coast lines.

Many bodies of water simply don't contain enough bacteria to consume the gush of oil and gas. The residue fouls the shorelines, kills fish, pollutes drinking water and greases the skins of swimmers.

The study has been conducted quietly -- if that is the word for an outboard motor test -- by Dr. William Shuster, head of the Bio-Environmental Engineering Division of famed Rensselaer Polytechnic Institute.

He ran his tests with two engines, one 33 horsepower, the other 5 horsepower. His research team used an 18-foot, 4-foot-deep swimming pool and took samples of the water for measurement.

As a double check, they also put containers on the fuel vents of the engines to collect the waste.

The lowest amounts of dumpage came from the high horsepower motor when it was tuned and speeding. Then only 4 per cent of the fuel leaked into the water. But at low speed, the motor threw off 27 per cent of its fuel. This increased to 30 per cent when the motor was untuned.

Footnote: The federal government has now given the Boating Industry Association a $100,000 contract to study the effect of outboard motors on the nation's water. The association includes the manufacturers whose motors are causing the pollution. Thus, the contract is a little like asking a tubercular cook whether he might infect his customers. Eight years ago, incidentally, the outboard makers were offered designs which would have largely prevented pollution.

--TORTURING DOGS--

We reported recently that dogs were shot and their legs amputated to train medics at Ft. Bragg's Green Beret center.

Questioned about this by an animal welfare group, Col. William P. Tallon, the deputy commander, explained delicately: "Upon arrival at the kennel, a dog is designated a 'patient' and thereafter is always referred to in the records and verbally as a patient."

As Tallon told it, Patient Fido got his own student medic and hospital chart.

Then "the patient is heavily anesthetized and immobilized in a harness at the end of a 30-foot-long ballistic tunnel....A section of the leg, where no damage will be done to either bone or arterial structure, is exposed to the path of the missile....The student immediately accomplishes surgery which promotes healing.....

"Still later, the patient is again anesthetized and foreleg is surgically amputated....Before the patient regains consciousness, the patient is permanently put to sleep."

Unimpressed, Helen Jones of the National Catholic Society for Animal Welfare suggested tartly that the designation of each dog be changed from "patient" to "victim." Finally reacting, the Pentagon has given in and announced that dogs will no longer be used at the Green Beret center as "laboratory animals."

--WASHINGTON WHIRL--

Academic-Industrial Complex--President Nixon's latest appointee to the Federal Power Commission, Dr. Pinkney Walker, a University of Missouri dean, is one of those consultant-for-cash boys from the academic-industrial complex. He has been paid $12,000 as a consultant for the Mississippi River Transmission and Missouri Power and Light, two corporations that he is now expected to regulate as a commissioner. He assured us that he would disqualify himself from any cases involving the two companies and described himself as a "consumer man" who would "cut it down the middle." Federal Power Chairman John Nassikas, meanwhile, has slipped up to Capitol Hill to lobby quietly with the Senate Commerce Committee for approval of Walker's nomination. Nassikas has spoken privately to key Senators and staff members in Walker's behalf.

Jesse Owens Street--The State Department recently crowed that the Ivory Coast planned to name a street in the Ivorian capital of Abidjan after Jesse Owens, the famous American track star. Behind the diplomatic folderol, however, is the simple story of a black African administrator and his boyhood hero. My associate Joe Spear, writing from Africa, reports that Abidjan's Mayor A. Konan Kanga has never forgotten Owens' stirring victories over Adolf Hitler's supposed supermen during the 1936 Berlin Olympics. So the mayor, acting entirely on his own, decided to name the street in front of the new American embassy after his youthful hero. An embassy spokesman admitted to Spear that American officials knew nothing about the event "until street signs appeared."

Pentagon Censorship--In exchange for helping a small, private publishing company distribute a newspaper for Washington area Army personnel, the Pentagon has been granted veto power over the publication's content. When an anti-war group submitted an ad to the paper, the Penagram News, it was turned down. "I allow them the right to reject ads for the good cause of the Army," D. J. Arone, head of the publishing firm, told us.

Inside Labor

By Victor Riesel

NEW POLITICAL DISEASE: FBI Wiretap Information Could Have Saved U.S. Senators From Honoring Sino-Soviet Agent

By Victor Riesel

WASHINGTON: Now that it is 47 years since Calvin Coolidge's attorney general, Harlan Fiske Stone, called in J. Edgar Hoover on May 10, 1924, and told him he was to head a new-fangled kind of agency, called the Federal Bureau of Investigation, an epidemic will again break out which today's Attorney General John Mitchell calls "tapanoia."

This, says Mitchell, is a form of paranoia the victims of which believe their phones are hot lines to secret FBI stakeouts. Tapanoia now is particularly virulent among congressmen during heated political seasons.

So it might be well to report that a tap in time might prevent some home front or international crime, physical and political.

The scenario might start midday on December 9, 1963. It is pre- holiday. Everybody is anxious to get along with things and get home. Yet the austere Senate recesses its business so it can honor a visiting Kenyan (East Africa) political leader, the new nation's Minister of Home Affairs, Oginga Odinga.

This startled some of us who had covered a bit of the "trouble" after the Mau Mau days. Those who knew Kenyan politics and intrigue in Nairobi knew that the erudite Luo tribesman, Oginga Odinga, was the front- runner for the Sino-Soviet bloc. And there were, and are, those in the Texas-sized democratic land who believed Odinga was more than a front-runner. He had intimate ties. Some did say he was the world Communist bloc's man in Kenya -- a country which was the keystone of an anti-Communist coalition in strategic East Africa.

Considerable Sino-Soviet money had poured into Kenya during the years before it won independence on Dec. 12, 1963. At least $250,000 was traced by Kenyan Defense Minister A. C. Swann. He warned, in those years, of the danger of seizure and infiltration by the Communist bloc. He said that the money was being used by one man, especially, in a plot to maneuver for power.

Few insiders doubted he referred to Oginga Odinga. The chap had slipped into Leipzig, East Germany, for long conferences with Communist operatives. He had been to Moscow. He had traveled "extensively" in Communist China.

Some of the Communist "iron curtain cash" had gone to finance the trips of at least 150 young Africans to the Soviet Union, tough-line Czechoslovakia, Hungary, Poland and China. Security men did not doubt that these young people were being trained to return and attempt to seize power. Nor did the inner group, such as the head of the Kenya Federation of Labor, Tom Mboya, the young anti-Communist leader who was shot down on a busy Nairobi street, doubt that many of the power plays were being directed by the openly pro-Soviet and ardently pro-Peking Oginga Odinga.

But he moved too swiftly, too hard and too arrogantly. Tough little Jomo Kenyatta, the Kenyan president, cut him down. But Odinga maneuvered and maneuvered. And on Oct. 26 or 27, 1969, Kenya's police put him under detention as a menace to the security of the state.

All this came to mind when a friend let some of us know that Oginga Odinga, had been released this past March 26 after 18 months under a sort of house arrest in a coastal spot.

Some of us then recalled that December day in 1963 when the U.S. Senate recessed to honor Oginga Odinga, tartly anti-west, brutally anti-U.S., enthusiastically pro-Moscow and ardently pro-Mao. In the U.S. there are informed circles who would have referred to him as a Sino-Soviet "agent".

Yet, Oginga Odinga deceived the Senate. What's more, he took in one of the most respected men ever to sit in the upper house. For, after the recess honoring Odinga, he was given an informal coffee hour in the Foreign Relations Committee room by none other than the conservative Ohio Senator (at the time), Frank Lausche.

This was not the first time uninformed congressmen were deceived. Nor the last. It happens almost every week. Representatives and senators alike are wooed diligently and regularly by Soviet and Eastern bloc embassies. The congressmen and their administrative assistants (who many times are really the acting congressmen) are invited to lunch, or soirees, or dinners large and small, by cultural attaches, first and second secretaries, press attaches, et al. – who are secret police and espionage officials.

Of course, the FBI knows this. Of course, the Bureau is aware that the KGB assignment is to get "vacuum cleaner information" -- any bit of knowledge which then can be pieced together on the home desk in Moscow or Warsaw.

But should the FBI contact the congressmen or their "A.A.s" and tell them they have been asked to lunch by a KGB agent? Should the Bureau warn members of key House and Senate committees that the reception to which they have been invited is a set up? Should the congressmen contacting a Communist legation be warned that his host at a two- or three-man luncheon is a specialist in military secrets?

The congressman would scream that his phone is being tapped. So, incidentally, would certain labor leaders who believe they and their advisers are invited to Communist bloc receptions because they are "progressives." Nonsense.

It's all for intelligence gathering. So the Bureau monitors the diplomats, as they monitor us. And it takes its lumps and bumps.

Someday some congressman will shout he should have been told. But who wants to catch "tapanoia"?

MissEtienne Graduates

POINT LOOKOUT — Deborah Ann Etienne, daughter of Mr. and Mrs. Leonard Etienne, of Lilbourn, and whose major is sociology, english, was one of the 111 graduates to receive diplomas at the 63rd commencement at The School of the Ozarks Sunday. The degrees were conferred by Dr. M. Graham Clark, president.

Wears 70 Year Old Dress to Graduation

GALT, Mo. (AP) -- Polly Tunnell didn't complain Thursday night that she had nothing to wear to the Grundy R 5 high school commencement.

Miss Tunnell wore the dress she had worn at her own graduation from Galt High School 70 years ago.

$1.00 off

Until June 30, we'll give you $1 for any old watchband (no matter what make, material or condition) when you trade it in on a new stainless steel or gold filled Speidel watchband.

As Advertised On TV

WRIGHT JEWELERY

125 N. New Madrid

Downtown Sikeston

Kathryn Marie Sindle

Sindle-McCoy

ORAN — Mr. and Mrs. Roy Eugene Sindle of route one, announce the engagement of their daughter, Kathryn Marie, to Jerry Wayne McCoy, son of Mr. and Mrs. Ray McCoy of route one, Matthews.

Miss Sindle is a graduate of Scott County Central high school at Benton and is employed at the International Hat Co.

McCoy is a graduate of Matthews high school and of the Nashville Auto- Diesel College. He is employed at the Windburg Tractor Co. in Windburg, Tenn.

The wedding will be July 2 at 7 p.m. at the Hooe- Missionary Baptist Church.

School Menu

EAST PRAIRIE ORGANIZED SCHOOL DISTRICT NO. 2
May 17-May 21

Monday
One-Half Pint Milk
Hot Dog on Bun
Candied Sweet Potatoes
Potato Chips
Sweet Pickles
Applesauce Cake
Butter

Tuesday
One-Half Pint Milk
Sandwiches (Tuna, Cheese, Ham)
Baked Beans
Potato Salad
Jello w/Fruit
Butter

Wednesday
One-Half Pint Milk
Meat Loaf
Whipped Potatoes
Green Beans
Tossed Salad w/Fr. Dr.
Fruit Bowl
Hot Rools w/Butter

Thursday
One-Half Pint Milk
Barbecued Pork Pattie
Parsleyed Potatoes
Green Peas
Cole Slaw
Pineapple Tidbits
Hot Rolls w/Butter

Friday
One-Half Pint Milk
Chili w/Beans
Crackers
Cheese Wedge
Apple - Celery Salad
Pineapple Upside Down Cake
Butter

MATTHEWS REORGANIZED SCHOOLS

Monday
Chicken Salad Sandwich
Buttered Corn
Potato Sticks
Celery
Fruit Pie
½ pint milk
Butter

Tuesday
Beans with Ham
Buttered Potatoes
Cabbage with Carrot Slaw
Butterscotch Pudding
Bread
½ pint milk
Butter

Wednesday
Pork Patties with Brown Gravy
Green Beans
Mashed Potatoes
Fruited Jello
Bread
½ pint milk
Butter

Thursday
Beef Pot Pie
Peanut Butter Sandwich
Pickles
Peach Half
Bread
½ pint milk
Butter

Friday
No School — Teacher's Work Day

SCOTT COUNTY R-V

Monday
Cheese and Bologna slice
Potato salad
Green peas
Bread
Oatmeal cake
½ pt. milk

Tuesday
Beans and ham
Mixed green
Beets
Butter
Cornbread
Fruit
½ pt. milk

Wednesday
Barbecue pork on bun
Buttered corn
Slaw
Roll wheat cake
½ pt. milk

Thursday
Meatball in sauce
Mashed potatoes
Green beans
Jelly
Hot rolls
Butter
½ pt. milk

Friday
Fish on bun
Tartar sauce
Macaroni salad
Purple hull peas
Fruit
½ pt milk

New Babies

HUNTER — Mr. and Mrs. Furgison S. Hunter, Jr. of Murray, Ky. are the parents of a daughter born at 1:55 p.m. Friday in the Missouri Delta Community Hospital. She is the second child and first daughter. She weighed nine pounds.

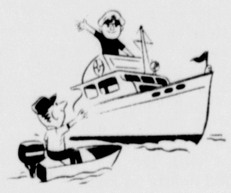
Maternal grandparents are Mr. an;Mrs. D. B. Riley of New Madrid. Paternal grandparents are Mr. and Mrs. F. S. Hunter of New Madrid. Hunter is a graduate student at Murray State University, Murray, Ky.

BASHLEY — Mr. and Mrs. Leroy Bashley of Lilbourn are the parents of a son born at 1:05 a.m. Thursday in the Missouri Delta Community hospital. He is the seventh child.

Maternal grandmother is Mrs. Willie May Holliday of Chicago. Paternal grandparents are Mr. and Mrs. A.B. Bashley of Milwaukee.

RENNER — Twin sons to Mr. and Mrs. Wm. P. Renner Jr. of Rock Springs, Wyo., a hospital there, 10 a.m. Wednesday. Names, William David and Donald Phillip. Weights five pounds, 10½ ounces and six pounds, 11 ounces.Two daughters at home. Mrs. Renner is the former Miss Sandra Schneider, daughter of r. and Mrs. Paul Schneider of Worland, Wyo. Renner is employed by Halliburton Oil Co., and is the son of Mr. and Mrs. W. P. Renner, 301 North Boulevard.

FROM BIG TO SMALL, INSURE THEM ALL



Before your boat goes into water, you make certain, of course, it is ship-shape. But there's another important item to check: your insurance. For clear sailing, let us make sure there are no leaks or cracks in your coverage.

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713 TANNER 471-1547

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Karen Rice and Kenneth Standridge

Couple to Marry June 12

NOCOGDOCHES, Tex. — Mr. and Mrs. Harlan Rice announce the engagement and forthcoming marriage of their daughter, Karen Maritte, to Kenneth Duane Standridge.

He is the son of Rev. and Mrs. John L. Standridge of St. Louis, Mo. and the grandson of Mr. and Mrs. Luther Standridge of route two, Essex, Mo. and Mr. and Mrs. James L. Harmon of Sikeston, Mo.

The wedding is planned for June 12 at 5:30 p.m. at the First Assembly of God Church. Both are graduates of Nacogdoches high school.

Standridge is a nephew of U. L. Standridge of Sikeston.

Perfume Has It's Perils For the Outdoor Lady

LOS ANGELES — It's great to be in the great outdoors, but take care that your citified perfume doesn't woo bees, wasps, hornets and other stingy things who mistake you for blossom nectar!

Whether you are an experienced or novice camper, Willian C. Bogane, safety expert, warns of four of the most common hazards that you might encounter, and how to avoid them.

The warm months brig out insects in full force. Some are merely a nuisance, others are dangerous. Honey-bee venom, drop for drop, is as poisonous as that of a rattlesnake! If wasps, bees, and hornets intrude into your camp site, don't run, but move away from them slowly.Avoid using sweet smelling hair oils and perfumes when camping in the open air.

If you are on a combined camping / fishing trip, make sure you can swim, or have approved flotation gear for each person on the boat. Fishing / boating accidents account for 50 per cent of all fatal drownings, yet it looks safer than water skiing.

Hospital Notes

MISSOURI DELTA COMMUNITY HOSPITAL:
Released: Friday:
Tracy Shelton, New Madrid
Daniel D. Cummins, Belleville
Lester Stevens, Lilbourn
David Estes, Sikeston
Billy Hanna, Sikeston
Kevin Lee Crumley, Marston
Jessie Calhoun, Vanduster
Mary E. England, Sikeston
Deimarie Wasson, Oak Ridge
James Downen, Sikeston
Lin Cox, Charleston
Mary Marshall, Sikeston
Brenda Tinnon, East Prairie
Charles Pratt, Sikeston
Godfried Schuerenberg, Matthews
Orland Meadows, Risco
Lura Newton, Lilbourn
Luther Perry, Vanduser
Carl Williams, Lilbourn
Genevia Kniker, Portageville
Lee McDougal, Sikeston
Lon Anthony, East Prairie
Mary Lee Tate, Lilbourn
Labertha Watson, Sikeston
Mary Hollis, Sikeston
Sherri Skelton, Charleston
Darra Lee Creager, Sikeston
Marion Wilson, Webster Groves
Lonie C. Blasingain, East Prairie
Izora Corbitt, Wyatt
Elsia Layne, Sikeston
Ray Sitzes, Sikeston
Virginia E. Jaynes, Charleston
Della C. Fowlkes, Charleston
Leroy Schneider, East Prairie
Loren L. Lohr, Sikeston
Mrs. Judy Taylor & Baby Girl, Charleston
Sherri New, Charleston
William Graham, Benton

DEXTER MEMORIAL HOSPITAL:
Admitted:
Mattie Hopper, Bloomfield
Released:
Rosa Watkins, Puxico
Bernice Stuever, Dexter
Bertie Keeling, Bloomfield
Lucy Roper, Bernie
Marie Davis, Bell City
Carrie Busby, Bloomfield
Georgia Wessler, Puxico
Ivan O'Danielle, Dexter

PEMISCOT MEMORIAL HOSPITAL:
Admitted:
Curtis Johnson, Hayti
Lida Summers, Hayti
W. A. Dowd, Hayti
Alma Trammel, Caruthersville
Charlie Abbott, Caruthersville
Susan Bruce, Caruthersville
Florence Cunningham, Steele
Clifford Jones, Steele
Virginia Lacy, Gideon
Released:
Porter Moore, Hayti
Barbara Grubbs and Baby Girl, Caruthersville
Gracie Wright, Caruthersville
Rube Malone, Caruthersville
Stefanie Pedigo, Caruthersville
Samuel Smith, Caruthersville
Bertha Greenwell, Caruthersville
Robert Greenwell, Caruthersville
Flora Malin, Caruthersville
Myrtle Brown, Portageville
Maggie Mason, Portageville
Frances Jones, Steele
Bay Pearson, Pascola
Ollie Thomason, Pascola
Nina Montgomer, Kennett
Terry Spiell, New Madrid

Lovann Pardon

Pardon-Dorris

Mr. and Mrs. Irvin Pardon, 603 School St., announce the engagement and forthcoming marriage of their daughter, Lovann, to Richard Dorris, son of Mr. and Mrs. Gene Dorris, 118 William St.

Miss Pardon is employed by Mid-America Salvage Pool.

Dorris, a 1970 graduate of Sikeston high school, is employed by Cooney Equipment Co.

The couple will be married June 4.

Ann Landers

Woman Not Expecting Has Baby in Parking Lot

Dear Ann Landers: I am a 20-year-old boy who has been looking for a job for seven weeks. The last three places I applied seemed promising, but I wasn't hired. I decided to check back and find out why. All three personnel heads said my qualifications were excellent but my appearance was against me. What it boiled down to was long hair anda short beard. I finally asked the last personnel guy if he would hire me if I cut my hair and shaved my beard. He replied, "Yes." I looked him straight in the eye, said, "Nuts to you," and walked out.

The system is rotten and this is proof. What has my hair and beard to do with my ability? I consider it my constitutional right to wear my hair any way I please and to have a beard if I want one. I would like your opinion on this. If I get the answer I want I will take it back to those jerks and shove it in their stupid faces. --Baton Rouge.

Dear Bat: Sorry, Buddy. When you are asking for something -- you do it their way. If an employer doesn't want a kid with long hair and a beard, it's his constitutional right not to hire him.

Some of you kids make a lot more trouble for yourselves than you need. You walk around mad at the world, unpleasant, surly, daring people not to accept you and when they don't you yell, "Damn the establishment!"

You'll do a lot better, fella, when you learn to smile and meet the world half way. A chip on the shoulder is usually a sign that there is wood higher up.

Dear Ann Landers: This will probably sound like a dumb question and I would not be asking it except that something fantastic happened today. Can a lady have a baby without knowing she is pregnant?

Today a woman gave birth in the parking lot of a supermarket. A couple of people came to her rescue when she was seen leaning on her car in pain, unable to open the door. One man said to her, "I'm going to call for an ambulance right away or the baby will be born here." The woman shrieked, "Ridiculous! I am not pregnant. It's appendicitis or something I ate."

Within a few minutes that woman gave birth to a baby. Someone hailed a passing squad car and the woman and her baby were taken to a nearby hospital.

How in the world could such a thing happen? Was this lady nutty? Did she suddenly develop amnesia? Please explain how a woman can go through a pregnancy and not know it.--If I didn't See It I Wouldn't Believe It.

Dear If: Such an occurance is rare, but it is not unheard of. The explanation is that some women do not experience the usual symptoms of pregnancy. In the case of the parking-lot mother, she may well have been completely unaware of her condition until the birth.

Dear Ann Landers: I am a widow going with a gentleman who is not wealthy but he is comfortable. I have a birthday coming up next month. He asked me what I wanted. Before I could reply he announced matter-of-faculty, "I plan to spend $25." I was never so shocked in my life. I told him I couldn't think of anything I wanted. Now I'm not sure ANY gift would be acceptable to me. Wasn't this crass on his part? Please comment.--Vassar '40.

Dear '40: Your friend is obviously a practical fellow. He is also a cautious type. Some people believe in laying it on the line. He might be crass, but he's honest. Don't knock it.

"The Bride's Guide," Ann Landers' booklet, answers some of the most frequently asked questions about weddings. To receive your copy of this comprehensive guide, write to Ann Landers, in care of your newspaper, enclosing a long, self-addressed, stamped envelope and 35 cents in coin.

. . . wearing an "I Belong to You" T-shirt on the weekends.

New Madrid Community Calendar

SATURDAY
Grand costume ball with Ronnie Dove and band starts at 8 p.m. Saturday at high school gymnasium. Sponsored by Jaycees, the ball is one of the activities in commemoration of Missouri's Sesquicentennial. Period costume requested but not required. Public is invited.

SUNDAY
Observance of Missouri Sesquicentennial starts at 1 p.m. with a parade; 2 p.m. introduction of state officials; 2:30 p.m. free wrestling matches; 3 p.m. costume contest; 3:30 p.m. square dance exhibition; 4 p.m. greased pig contest. Historical pageant performances at 2, 3 and 4 p.m. Food available at noon on city park grounds.

MONDAY
Rotary Club meets 6:15 p.m. Monday at Pauline's Cafe.

MONDAY
Kiwanis Club meets 6 p.m. Monday at Gardner's Cafe at Cross Truck Stop, highway 61 north.

MONDAY
PORTAGEVILLE high school Commencement is 8 p.m. Monday at the high school gymnasium.

MONDAY
MARSTON Civic Improvement Club meets 7:30 p.m. at the United Methodist Church recreational room.

TUESDAY
High school Commencement is 8 p.m. Tuesday at the high school gymnasium.

WEDNESDAY
Jaycees meet 8 p.m. Wednesday at the Jaycee building, 710 Riley.

WEDNESDAY
LILBOURN high school Commencement is 8 p.m. Wednesday at the high school gymnasium.

THURSDAY
Presbyterian Women of the Church meet 7:30 p.m. Thursday with Mrs. Estelle Skiles.

THURSDAY
Baptist Woman's Missionary Union meets 7:30 p.m. with Mrs. Irene Bartlett. Mrs. Pearl Throop, program leader.

FRIDAY
PARMA high school Commencement is 8 p.m. Friday at the high school gymnasium.

Meetings and Things

MONDAY
The Southwest Elementary school Parent- Teacher Association will hold its last meeting of the school year Monday at 7:30 p.m. there will be installation of officers. Alan McClellan will sing and play the guitar.

FRIDAY
The Junior high school Parent - Teacher Association will have open house from 6:30 p.m. to 8 p.m.

SATURDAY
The Tanner Street Church of God Youth will sponsor a slave day beginning at 8 a.m. Call 471-5469. Proceeds will go to summer youth camp.

TUESDAY
The Sikeston Extension club will meet with Mrs. J. M. Law at 929 N. Kingshighway at 7:30 p.m.

THURSDAY
There will be a card party at St. Francis Xavier School at 7:30 p.m. Open to the public. Attendance prizes and refreshments served.

McGill Accepted At William Jewell

Stanley A. McGill, 812 Harvard Drive, Sikeston, Mo., has been accepted as a student for the fall semester at William Jewell College in Liberty. He attends Sikeston high school.

Birth

GRANT — Rev. and Mrs. Ellis Grant of Matthews are the parents of a son born at 7 p.m. Thursday in the Missouri Delta Community hospital. He weighed 10 pounds, 15 ounces, and has been named Charles (Chuckie) Milton. He is the third son.

Maternal grandparents are Mr. and Mrs. Eulie Gould of Zalma. Paternal grandparents are the Rev. and Mrs. Paul Grant of Billings. The Rev. Mr. Grant is the pastor of the Little Vine Baptist Church in Matthews.

Marilyn Louise Dorris

Dorris-Wren

Mr. and Mrs. Gene Dorris, 118 William St., announce the engagement of their daughter, Marilyn Louise, to Kenneth Dale Wren, son of Mrs. Lillie Wren, 237 Watson St. and Jim Wren, Bertrand.

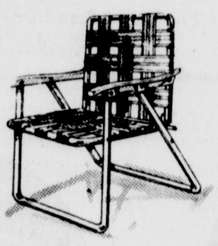
Miss Dorris is a junior at Sikeston high school. Wren, a 1970 graduate of Sikeston high school, is employed as assistant manager at Uncle Jim's Mobile Service, Miner.

Wedding plans are indefinite.

FESTIVAL OF VALUES

Britts IF IT'S QUALITY YOU'RE LOOKING FOR

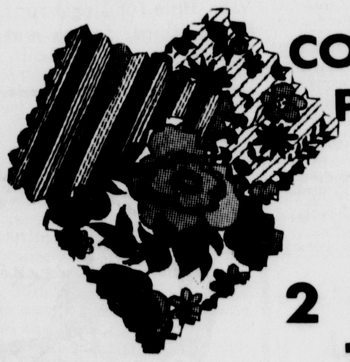
ALUMINUM FOLDING CHAIR or CHAISE



CHAIR OF TUBULAR ALUMINUM. GREEN WEBBING

CHAIR 2.88

CHAISE 5.88



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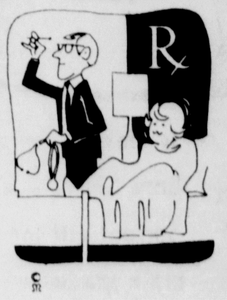
Sikeston Seniors come by and make arrangements to have pictures taken receiving diplomas.

℞



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Mets Top League in Hitting

Pitching is still a tour de force for the New York Mets, but nobody bullies their batting order anymore either.

The Mets continued to flex their muscles Friday night, pounding out 10 hits, including home runs by Bob Aspromonte and Cleon Jones, on the way to an 8-2 romp over the Pittsburgh Pirates.

New York has won 13 of its last 16 starts for a two-game lead over the second-place Pirates in the National League East. And the Mets' .271 team batting average is high in the league.

"You can see what it means if you get getting with our pitching," said Manager Gil Hodges. "It is exceeding my expectations."

Last year, the Mets topped the NL in pitching but were ninth in c,ub batting with a .249 mark—while finishing third in the division title race.

In other National League action, San Francisco whipped Los Angeles 8-4; Cincinnati downed Montreal 5-2; Atlanta nipped Philadelphia 3-2; St. Louis beat Houston 4-2 and the Chicago Cubs edged San Dieg 3-2.

In the American League, Oakland overhauled Kansas City 5-3; Boston blanked Baltimore 2-0; Cleveland shaded the New York Yankees 2-1; Washington topped Detroit 3-2; Minnesota defeated the Chicago White Sox 4-3 and Milwaukee trimmed California 4-1.

Lefthander Jerry Koosman pitched his first complete game of the year, for the Mets, who chased pittsburgh starter Bob Johnson in the first inning, shooting ahead to stay on Ed Kranepool's two-run double.

They scored again in the second, padded the lead to 4-0 in the third on Jones' homer and wrapped it up with four runs in the seventh—the last three on Aspromote's homer

Aspromonte, who batted .213 as a part-time player with Atlanta last season, with no homers and seven runs batted in, has hit .265 thus far for the Mets and shares the club lead in homers, with three, and RBI, with 15.

"I've never seen this type of harmony on any club," Aspromonte said. "Everybody pulling for one another, everybody picking each other up, no super stars—the feeling is catching."

The runaway Giants roared from behind with a five-run rally in the seventh inning to flatten Los Angeles and widen their NL West Division lead to nine games.

Ken Henderson's run-scoring single tied the game 4-4, Tito Fuentes followed with a tworun single, Allan Gallagher singled home another run and the fifth scored on an error.

Chris Speier slammed his first major league homer and Willie Mays hit the 636th of his career for the Giants, who have won four in a row. Duke Sims drilled a two-run homer for the Dodgers.

The Reds snapped a fourgame losing streak as Lee May, Tommy Helms and Dave Concepcion stroked run-producing singles in the sixth inning and May crashed his fifth homer in the eighth.

Gary Nolan survived nine Montreal hits for his third victory of the season.

The Braves, blanked by Barry Lersch for six innings, struck for three runs in the seventh—the first one on Orlando Cepeda's 10th homer and the last one on Ralph Garr's single—to overtake the Phillies.

Willie Montanez homered off winning pitcher Ron Reed before Atlanta's seventh-inning rally pinned the Phils with their fourth consecutive setback.

Dick Schofield's two-run double led the Cardinals past Houston for their third straight victory. Bob Gibson tamed the Astros on eight hits, bringing his pitching mark to 4-3.

Ron Santo hit his third homer in as many games, breaking a sixth-inning deadlock and powering the Cubs past the Padres in an afternoon game. Milt Pappas overcame a wobbly start and became the fourth straight Chicago pitcher to go the distance and win.

Baseball Standings

By The Associated Press

American League

East Division

	W.	L.	Pct.	G.B.
Boston	20	10	.667	—
Baltimore	18	13	.581	2 1/2
New York	15	15	.500	5
Detroit	15	16	.484	5 1/2
Washington	11	18	.438	7
Cleveland	11	20	.355	9 1/2
West Division				
Oakland	24	12	.667	—
Minnesota	17	16	.515	5 1/2
California	17	18	.486	6 1/2
Kansas City	16	18	.471	7
Milwaukee	13	17	.433	8
Chicago	12	19	.387	9 1/2

Friday's Results

Boston 2, Baltimore 0
Washington 3, Detroit 2
Cleveland 2, New York 1
Oakland 5, Kansas City 3
Milwaukee 4, California 1
Minnesota 4, Chicago 3

Saturday's Games

Baltimore (McNally 3-2) at Boston (Nagy 1-1)
Cleveland (Foster 2-2) at New York (Bahnsen 1-4)
Oakland (Fingers 1-4) at Kansas City (Dal Canton 3-1)
Chicago (Forster 0-2) at Minnesota (Perry 5-2)
Detroit (Lolich 5-3) at Washington (Shellenback 1-2), night
Milwaukee (Krausse 1-3) at California (Messersmith 2-4), night

Sunday's Games

Baltimore at Boston
Cleveland at New York, 2
Oakland at Kansas City, 2
Chicago at Minnesota
Detroit at Washington
Milwaukee at California

National League

East Division

	W.	L.	Pct.	G.B.
New York	20	10	.667	—
Pittsburgh	19	13	.594	2
St. Louis	19	14	.576	2 1/2
Montreal	12	12	.500	5
Chicago	16	17	.485	5 1/2
Philadelphia	9	21	.300	11
West Division				
S. Francisco	26	9	.743	—
Los Angeles	17	18	.486	9
Atlanta	16	17	.485	9
Houston	15	18	.455	10
Cincinnati	12	20	.400	12 1/2
San Diego	10	22	.313	14 1/2

Friday's Results

Chicago 3, San Diego 2
Cincinnati 5, Montreal 2
New York 8, Pittsburgh 2
Atlanta 3, Philadelphia 2
St. Louis 4, Houston 2
San Francisco 8, Los Angeles 4

Saturday's Games

San Diego (Phoebus 2-4) at Chicago (Jenkins 6-2)
Los Angeles (Singer 2-6) at San Francisco (Marichal 5-2)
New York (Gentry 3-3) at Pittsburgh (Moose 2-1 or Briles 3-1) night
Philadelphia (Short 2-4) at Atlanta (Niekro 2-3) night
Montreal (Renko 3-2) at Cincinnati (McGlothlin 1-3) night
St. Louis (Carlton 5-2) at Houston (Blasingame 2-4) night

Sunday's Games

San Diego at Chicago, 2
Los Angeles at San Francisco
New York at Pittsburgh
Philadelphia at Atlanta
Montreal at Cincinnati
St. Louis at Houston

05-15-71 04.37

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and snow
and sleet
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Donohue Center of Attention at Indy

INDIANAPOLIS (AP) — A quarter-of-a-million auto racing fans anticipate witnessing the fastest qualification speeds in the history of the Indianapolis Motor Speedway.

The first of four qualification sessions began under sunny skies and warm temperatures, with last year's runnerup in the race, Mark Donohue, the center of attention.

Donohue during practice toured the 2½-mile oval at an average speed of 180.977, the fastest in the history of the track.Auto racing experts believe Donohue will break the 180-mile-per-hour lap barrier officially and may have a chance at a qualification time near 180 miles-per-hour.

Drivers are seeking the coveted pole position under a new rule which says "competition for the pole position shall cease when the track is closed May 15, providing every contestant who drew a position in the qualifying line ... has had an opportunity to make a qualifying attempt."

It is unlikely that all the cars will have a chance to tour the track four times in the 10-mile qualification round and the pole position competition will continue Sunday.

In all, 16 drivers have turned in practice speeds over 170 miles per hour.

But Donohue's fast time of 180.977 remains far ahead of second place Peter Revson. Both Donohue and Revson are driving McLaren Mark 16's.

Revson of New York City has turned in a 176.1 lap.

More than $19,000 in Speedway prize money will be dispensed over the four days of qualifications. The car that wins the pole position will receive $1,200 and the best overall average speed during qualifications means another $1,000.

The record qualifying speed is held by Joe Leonard, San Jose, Calif., who drove his 1968 turbine car to a 10-mile average of 171.953.

That record is virtually certain to fall with Donohue, a graduate engineer from Media, Pa., leading the charge.

Qualifications for the 33-car starting field will continue next weekend for the May 29 race.

'Super Mile' Sunday

PHILADELPHIA (AP) — Marty Liquori and Jim Ryun have had a tough week preparing for their super mile in the Martin Luther King Games Sunday. They've run miles and miles and miles, and then those telephone calls.

Liquori told one reporter he wasn't sure which would be worse, the sharp pain of the race or the dull pain of the calls. Ryun said most of his time has been taken up on the telephone.

Both runners said the calls from newspapers, magazines, radio and television stations have been endless. It's been almost a full-time job. They've learned that despite their contention this is just another race.

The 21-year-old Liquori, whose best mile time is 3:57.2, predicts the race will be won in 3:55.0, give or take a fraction. Ryun holds the world record of 3:51.1. The two have met in the mile or 1,500 meters 10 times with Ryun winning eight and Liquori the last two.

"When he (Ryun) means business and thinks he can win, he'll set the pace," Liquori said. "Actually, that's the only way records can be set."

It's the pace that concerns Liquori, who is a noted come from behind stretch runner. He wants someone to make Ryun run in the early going. Liquori, a Villanova senior, doesn't believe anyone can beat Ryun over the last 200 yards if he has been able to conserve himself.

Ryun plans to do some light work and then rest for this most important test of his 4½month-old comeback.

The last time he ran against Liquori was in the 1969 National AAU Championships at Miami. Liquori won and Ryun quit after about a lap and a half, walking off the track into retirement.

The 24-year-old Ryun decided to come back last December and ran his first competitive mile in January. He recently won at the Kansas Relays in 3:55.8, the fastest mile of 1971, indicating that he's regained the form which made him the world's best before he quit.

• It appears that Ryun and Liquori will line up with Villanova's Brian McElroy, Reggie McAfee of Brevard Fla. Jr. College, freshman Dennis Fikes of Penn, Sam Bair of the Pacific Coast Track Club, Keith Colburn of Sports International, and Morgan Mosser of West Virginia.

Liquori acknowledges that Ryun should be the favorite. "I haven't come within five seconds of his best time and he is physically stronger. If I am to beat him it will have to be a mental thing. I'll run my best race but I'm not sure it will be good enough to win."

Schofield Delivers Key Blow for Birds

By THE ASSOCIATED PRESS

Big innings meant victory for St. Louis but defeat for Kansas City Friday night. The Cardinals tripped the Houston Astros 4-2 while the Royals bowed to the Oakland Athletics 5-3.

Bob Gibson, 4-3, scattered eight hits and picked up the first St. Louis hit against his mound rival, Jack Billingham, 2-3, when he singled in the fifth.

The Redbirds' big inning was the sixth when they scored three runs on singles by Matty Alou, Jose Cardenal and Ted Sizemore and a double by Dick Schofield.

Gibson lost his shutout in the seventh when Marty Martinez doubled, went to third on a ground out and scored on a wild pitch.

In the ninth inning, Oakland scored all five of its runs on just two its. Ted Abernathy, 13, the third of five Kansas City pitchers to see duts in the inning, walked in a run while Tommy Davis and Bert Campaneris each stroked two-run singles for the A's.

The two teams tied the American League record for double plays with nine with the A's bouncing into six and the Royals three.

Bob Locker picked up his second victory of the year for Oakland with no defeats.

Kansas City touched Oakland's ace lefthander Vida Blue for single runs in the third, fourth and fifth innings.

Stars

Friday's Stars

By THE ASSOCIATED PRESS

PITCHING— Sonny Siebert, Red Sox, scattered eight hits and pitched Boston to a 2-0 victory over the Baltimore Orioles. HITTING— Graig Nettles, Indians, slammed a tie-breaking home run in the sixth inning to carry Cleveland past New York 2-1 and snap a five-game winning streak for the Yankees.

Cardinal Box Score

NATIONAL at Houston

ST. LOUIS	AB	R	H	BI
Brock lf	3	1	1	0
M.Alou cf	5	1	1	0
Melendez cf	0	0	0	0
Simmons c	5	0	1	1
Hague 1b	3	0	1	0
Cafdenal rf	4	1	1	0
Sizemore 2b	4	1	1	1
Schofield 3b	4	0	1	2
Maxvill ss	3	0	0	0
Gibson p	4	0	1	0
Total	35	4	8	4
HOUSTON	AB	R	H	BI
Metzger ss	5	0	1	1
Morgan 2b	3	0	1	0
Wynn cf	4	0	1	0
N.Miller rf	3	0	1	0
Menke 1b	3	0	0	0
Rader 3b	4	0	0	0
Cedeno lf	3	0	1	0
Edwards c	4	1	0	0
Billingham p	2	0	1	0
J.Ray p	0	0	0	0
Martinez ph	1	1	1	0
Forsch p	0	0	0	0
Lemaster p	0	0	0	0
Chiles ph	1	0	1	0
Total	33	2	8	1

St. Louis 000 003 100—4
Houston 000 000 101—2

DP — St. Louis 2. LOB—St. Louis 9, Houston 9. 2B — Schofield, Brock, Martinez, Chiles.

	IP	H	R	ER	BB	SO
Gibson	9	8	2	2	5	4
Blnghm	6 2-3	8	4	4	3	2
J.Ray	1-3	0	0	0	0	0
Forsch	1	0	0	0	1	0
Lemster	1	0	0	0	1	1

W—Gibson, 4-3. L — Billingham, 2-3. WP—Gibson. T—2:11. A—16,437.

05-15-71 04.13

Family Fun

WARRENTON--It must be a barrel of fun to be the wife of a conservation agent.

Mrs. Art Johnson, wife of the Warren County agent, was brought to full attention at 2 a.m. recently by a thumping noise. Thinking it was her husband who already had waked her by falling over a boat when he came in from patrol at 1:30 a.m., she told him somewhat brusquely to stop making that noise.

He wasn't making it. Together they listened to the irregular thumping, then Johnson started across the room to investigate...and stepped barefooted on a frog.

It was one of several taken as evidence from a man collecting them without a permit. They were jumping against the sides of a plastic jug (the thumping sound) and a couple of them had escaped.

Johnson explained all this to his wife who looked steadily at him for some time before replying, "I'm glad the man wasn't collecting snakes..."

Sportsman's Calendar

HUNTING	OPENS	CLOSES	BAG LIMIT (daily-possession) unlimited
Groundhogs, Crows, Coyotes	Now open	no closed season	
Squirrels	May 30	Dec. 31	6-12
Bullfrogs	sunset June 30	Nov. 30	8-8
FISHING			
In Impoundments all species	now open	no closed season	
In streams largemouth, smallmouth and spotted bass	May 30 In southern zone	season closed in southern zone	see code book
Trout Parks	now open	Oct. 31	see code book
Paddlefish (snagging)	now open	May 15	5-10
Non-game fish (snagging snaring, etc.)	now open and Oct. 1	May 15 and Dec. 31	2-2
Trout Management areas (stamp required)	now open	no closed season	see code book
Bullfrogs	sunset June 30	Nov. 30	5-10

MU Baseball Title Hopes Fade At LU

KANSAS CITY (AP) — Nebraska and Missouri just about knocked each other out of the running for the Big Eight Conference baseball championship Friday when they split a doubleheader at Lincoln, Neb.

The Cornhuskers won the opener 2-1, and Missouri bounced back for a 7-2 triumph in the nightcap.

Missouri is now 8-8 in conference play and Nebraska 6-10. Each team has only five games remaining, and the chance of either overhauling Oklahoma or Iowa State, tied for first with 10-5 marks, has dwindled nearly to zero.

The two teams faced each other again today.

Both Oklahoma and Iowa State are idle this week but meet each other in a threegame set May 17 and 18.

Call for Safer Shot

JEFFERSON CITY — With three large federal waterfowl refugees, a number of smaller state refuges, and hundreds of privately owned marshes, the health of ducks and geese in the Missouri Flyway is a matter of deep concern to the people of Missouri.

"That's why we endorse the stand taken by the National Wildlife Federation and the International Association of Game, Fish and Conservation Commissioners in calling on the lead shot industry to switch to a non-toxic shot as quickly as possible," says Carl Coren, director of the Missouri Department of Conservation.

The Wildlife Federation, a national citizen conservation organization whose Missouri chapter, the Conservation Federation, is the largest citizen conservation organization in the state with more than 20,000 members, has called on Rogers C. B. Morton, Secretary of Interior, "to prohibit the use of lead shot in waterfowl hunting and demand a non-toxic shot for use in all migratory waterfowl hunting by the opening of the 1973 migratory waterfowl hunting season."

"Lead shot poisoning in waterfowl," says Tom Kimball, executive director of the National Wildlife Federation in a letter to Morton, "was first documented nearly a century ago. Some estimates indicate lead poisoning may be killing between two and three per cent of the entire U. S. wild water-fowl population each year after the birds ingest some of the 6,000 tons of lead shot that waterfowl hunters annually scatter across our wetlands.

"This shot, as you know, fouls up duck digestive systems causing them to die of starvation even though their crops may be full of food."

Whether soft iron shot is the answer or not is a matter of sometimes bitter debate. The Sporting Arms and Ammunition Manufacturers Institute (SAAMI) says that soft iron shot under present technology will harden and will ruin gun barrels.

"Our resolution," says Kimball, "does not imply that we assume the lead shot problem can easily be solved. But we have watched ammunition industry initiative and ingenuity successfully fulfill the American hunters needs in the past."

Lead shot has accumulated in some long-used duck marshes in northern areas to the extent that there is limited commercial mining for it.

Birds which feed in marsh areas where there is spent shot pick up the pellets while they are eating. The lead has the effect of paralyzing the opening from the craw to the rest of the bird's digestive tract so it may starve to death with full crop. It takes few lead pellets to damage a duck.

Pro Basketball

ABA Playoffs

By THE ASSOCIATED PRESS

Championship

Friday's Results

No Game Scheduled.

Saturday's Game Utah at Kentucky, afternoon, national TV, Utah leads best-of-7 series, 3-2.

Tuesday's Game

Kentucky at Utah, if necessary.

The moth of the Saddled Prominent Caterpillar lays from 400 to 600 eggs in a short period, one at a time. Incubation takes from 8 to 12 days.

* * *

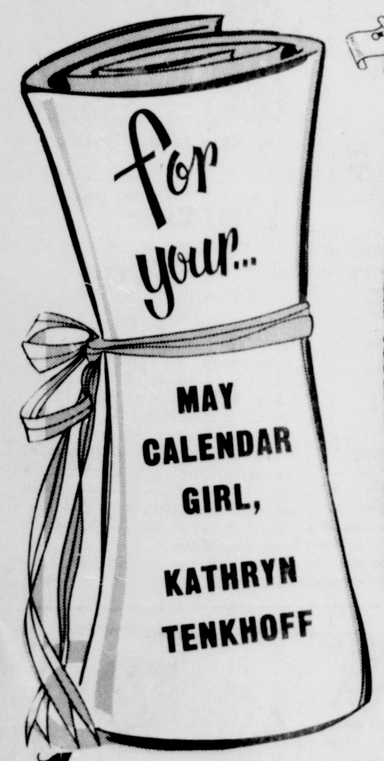
Electric eels in South America generate enough electricity to drive a small motor.

* * *

Canada geese usually mature in three years. Some birds are known to have lived 20 years and more.

* * *

The bee hummingbird of Cuba is probably the smallest of its species, weighing one-eighteenth of an ounce and measuring 2¼ inches long.



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ST. LOUIS HOUSTON

TOMORROW

GAME TIME 1:00 p.m.

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Registration Ends Thursday

Registration ends Thursday in the baseball pitch, hit and throw contest sponsored by the major leagues and Phillips 66.

The Kiwanis club of Sikeston will conduct the playoffs next Saturday at 1 p.m. at VFW stadium.

Boys, 9 through 12, who have registered for the event, are eligible to participate.

Commissioners Re-appointed

JEFFERSON CITY–Two Conservation Commission commissioners have been re-appointed to their second full six-year term by Gov. Warren E. Hearnes.

The two, Jim Tom Blair of St. Louis, the present chairman of the Commission, and Robert G. DeLaney of Charleston, will begin their second terms July 1.

The other two commissioners are William Stark of Bethany and Harry Mills of Clinton. The Conservation Commission, appointed from the ranks of those who, according to the Constitution, "have knowledge of and interest in wildlife conservation" meets monthly to discuss conservation problems.

The members are equally split between both major political parties and receive no pay.

Blair is in the insurance business, while DeLaney is a farmer. Both are keen outdoorsmen. Blair, son of former Gov. James T. Blair, is an enthusiastic quail and duck hunter, while DeLaney is an ardent float fishing enthusiast, as well as hunter.

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3 months.....

SIKESTON'S DAVID MATTHEWS soars over the first high hurdle in the competition in yesterday's district track meet held at public high stadium. Matthews held the lead throughout the race and racked up a blue ribbon finish. Matthews is one of the three SHS trackmen who will compete in the state Meet next weekend at Columbia.

Bengal Thinclads Win District Title

The Cape Girardeau Central track team, recording eight individual first place finishes, and collecting two blue ribbons from the relays, surprised no one yesterday afternoon. They glided to the championship of the 1971 district meet at public high stadium.

The top three finishers in each event earned the right to compete in the state meet next weekend in Columbia.

Central finished with 87 points followed by Kennet with a 49-point figure, 38 points shy of victory. Jackson and Sikeston followed with 44 and 33.

Poplar Bluff, Charleston, Dexter, and Perryville then followed in that order to round out the eight-team standings.

Several records fell while others were equalled. Kennett established a new two-mile relay mark with its 8:25.4 finish, topping the 8.25.8 mark set in 1969 by Poplar Bluff. Dexter's Lawrence established a new two-mile mark with his 9.51.9 eight-lap finish, surpassing the Bruce of Kennett record of 9.51.6 set in 1969.

Kennett's Sullinger and Collins tied the meet record in the pole vault equalling the 13 foot, 1 inch mark set in 1967 by a Kennet trackstar, Reed.

After the Kennett Indians swept the one-two spots in the pole vault competition, it was all Cape Central in the remaining field event entries. All the remaining first place spots went to the Central track team. Central sent five men into the state event with ribbons in the field events.

Central's heavy man, D. Niswonger, collected both the shot and discus honors. Teammates Slaughter, Jackson, and Lee swept through the long, triple, and high jump events with blue ribbon finishes.

Of the many SEMO representatives earning trips into the state competition were three Sikeston runners. David Matthews, Jeff Fansler, and Curtis Bean each raced their way into qualifying marks in two events.

Matthews collected a 15.6-second first place finish in the high hurdles, and finished second in the low hurdle competition.

Fansler picked up a third place ribbon in the highs and a second place in the low hurdles.

Bean dashed his way to a second place finish in the 100-yard dash, while he added a second place honor in the long jump.

RESULTS:

CAPE CENTRAL	87
KENNETT	49
JACKSON	44
SIKESTON	33
POPLAR BLUFF	21½
CHARLESTON	20
DEXTER	12
PERRYVILLEr	9

POLE VAULT 13' 1"
Sullinger (K)
Collins (K)
Lee (C)

SHOT 54' 10"
Niswonger D. (CC)
Garner (K)
Wunderlich (PB)

DISCUS 143' 4"
D. Niswonger (CC)
Garner (K)
L. Niswonger (CC)

LONG JUMP 20' 11½"
Slaughter (CC)
Bean (S)
Sides (J)

TRIPLE JUMP 44' 6½"
Jackson (CC)
Mason (CC)
Sides (J)

HIGH JUMP 62
Lee (CC)
Daughette (CH)
Goodman (K)

2 MILE RELAY 8:25.4
Kennett
Cape Central
Poplar Bluff

HIGH HURDLE 15.6
Matthews (S)
Slaughter (CC)
Fansler (S)

100 YARD DASH 10.6
Lampkins (CH)
Bean (S)
Swan (J)

MILE 4:35.5
Illers (J)
Layton (P'v)
Walpole (K)

880 YARD RELAY 1:31.4
Cape Central
Kennett
Poplar Bluff

MILE RELAY 3:29.5
Cape Central
Poplar Bluff
Jackson

TWO MILE RUN 9:51.9
Lawrence (D)
Johnson (J)
Waters (PB)

220 YARD DASH 23.2
Mason (CC)
Sides (J)
Lampkins (CH)

880 YARD RUN 2:04.1
Gerecke (CC)
Shively (K)
Unterrener (P'v)

LOW HURDLES 21.3
Slaughter (CC)
Matthews (S)
Fansler (S)

440 YARD RUN 51.2
Moore (PB)
Pratt (D)
Daughettee (CH)

Guards Are Key In ABA Playoffs

LOUISVILLE, Ky. (AP) — The Kentucky Colonels and the Utah Stars squared off this afternoon in the sixth game of the American Basketball Association's championship playoff series with the Stars in the position to end it all and the Colonels shooting for a return trip to Utah's Salt Palace.

Kentucky entered the game trailing 3-2 in the best-of-7 series needing its third victory at Freedom Hall in as many tries for a chance to play at Salt Lake City next Tuesday. A victory by the Stars today, however, would give the Utah club the title.

Shooting by the guards was expected to play a large part in the game, with Kentucky hoping for a home court advantage. Thus far in the series each club has taken turns "Burning" each other on their home court.

"The guards have been a key to the series thus far," said Stars' coach Bill Sharman prior to today's game. "All of our guards shot real well in the three games at our place, but they played poorly in the two games at Louisville while the Colonels' guards did a great job.

"So far, it's been the team with the hot hands," Sharman added. "I've had a lotta fun playing against Frank Ramsey, (Sharman's former teammate on the Boston Celtics and now a Colonel coach). He's done a fantastic job with the Colonels. And even though there's been some joking about it, it's true that we both use a couple of plays borrowed from the Celtics," he said.

"Yeah, it looks as if there's a trend about the guards playing well at home, although I hadn't tought about it that much," said the Colonels' Louie Dampier, who has scored three, 11 and 14 points IN SALT Lake and 23 and 33 here. "Of course, Darel Carrier and I stood out more in the last game here (Kentucky's 129-125 overtime victory last Saturday) because our three big men were on the bench with fouls."

Ramsey stressed defense as the key to winning the game and the series. "We just have to play better defense," he said. "You don't give up 75 points in the first half and fall 19 points down and expect to beat a team. We've come this far by playing our game, and if we don't get a good performance out of everybody we're not going to win."

League Leaders

Major League Leaders By THE ASSOCIATED PRESS

American League

BATTING (90 at bats) — Oliva, Minn., .407; Murcer, N.Y., .358.

RUNS — Yastrzemski, Bost., 26; Buford, Balt., 25; Oliva, Minn., 25.

RUNS BATTED IN — Killebrew, Minn., 26; J.Powell, Balt., 25.

HITS — Oliva, Minn., 48; Rojas, K.C., 43.

DOUBLES — Oliva, Minn., 10; T.Conigliaro, Calif., 9; Northrup, Det., 9; Killebrew, Minn., 9; Cardenas, Minn., 9.

TRIPLES — Clarke, N.Y., 3; Unser, Wash., 3; Schaal, K.C., 3.

HOME RUNS — Oliva, Minn., 9; J.Powell, Balt., 7.

STOLEN BASES — Pinson, Cleve., 10; Otis, K.C., 10; Campaneris, Oak., 10.

PITCHING (4 Decisions) — Siebert, Bost., 6-0, 1.000, 1.61; Corbin, Minn., 4-0, 1.000, 0.54; Blue, Oak., 8-1, .889, 1.27.

STRIKEOUTS — Blue, Oak., 81; Lolich, Det., 55.

National League

BATTING (90 at bats) — Garr, Atl., .397; W.Davis, L.A., .394.

RUNS — Bonds, S.F., 32; Bench, Cin., 28.

RUNS BATTED IN — Stargell, Pitt., 33; H.Aaron, Atl., 28.

Announcement—
OAK ROOM
has new name
"King Arthur's Jounge"
and has
MOVED TO 207 E. CENTER ST.
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Open 9:30 A.M. TO 1:30 A.M.

To Those People Who Were "On The Go" Today • • •

About 4 Out of 10 of You Reading This Were Not "At Home" During the Day

You were working at your job . . . went over to Aunt Matilda's . . . took the kids to school . . . went to your church society's meeting . . . played bridge at the Smith's . . . went shopping . . . worked for your favorite charity . . . ANYWAY, you weren't home.

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THE DAILY STANDARD

Strawberries Ripe and Ready

DEXTER — The area's strawberry harvest is just getting in full swing, with the popular spring berries red, ripe and ready in the patches.

The three area strawberry growers, Junior Tucker, Hollywood; Pat Burlison, Hornersville; and Jimmy Kennett, Leachville, Ark., reported today that this year's crop was excellent, adding that the recent cool weather has helped tremendously in the development of the area's favorite spring fruit.

The berries are selling for $4.95 to $6 a crate, depending on whether the berries have been graded.

Kennett, who manages the Kennett strawberry patch, one mile south of Leachville, saidthe berries "are prettier this year than I've seen them in several years. We're getting a good yield at a nice size." Kennett has already harvested 500 crates this year, since beginning picking last Tuesday.

At the Tucker patch in Hollywood, the pickers began last Friday, and picking continued today. At the Burlison patch near Hornersville, picking is scheduled to begin tomorrow morning.

The area growers furnish berries for the Northeast Arkansas -Southeast Missouri markets and sell individually to homes. At the retail groceries, strawberries are selling for three pints for one dollar, or 50 cents a quart.

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On The Fence Row

By Tom Brown

BLOOMFIELD--A contribution of $1,075 has been made by 56 Stoddard County individuals and business firms toward the improvement of the Delta Area Soil Testing Laboratory located at the University of Missouri Delta Center at Portageville. By pooling resources, Stoddard and ten other area counties have been able to develop a laboratory embodying the most advanced equipment available.

Approximately $14,000 worth of the latest equipment was installed in the laboratory in 1970 to give area farmers the finest soil testing facilities available. As a result, the conventional soil test can be made faster and more accurately. The capacity of the laboratory has been greatly increased so that 30,000 samples can be tested annually compared to approximately 7,000 samples tested annually in recent years. A test for zinc has been added, and tests for other micronutrients can be added as needed and desired in the future. In addition to soil testing facilities, equipment has been installed to process plant tissue samples for analysis.

Individuals and business firms from Stoddard County who contributed to the Delta Area Soil Testing Fund included Hurbert Swinger, Harold Lumsden, Dirl Bagby, Ross Cotton Co., Claude Keasler, Monarch Feed Mills Inc., Harold Snider, Edwin Pulliam, Becking Seed and Fertilizer Co., J. D. Sigler, Bayless Taylor, Wayne & Joe French, Advance Lime Co., Minton Brothers, Taylor Brothers, Dexter Production Credit Association Office, Wallis Clippard, Mack Bain, Citizens Bank of Dexter, Bank of Advance, Robert Mayer, T. D. Burleson, Lane Brothers, Clarence Ott, Charles Jennings, Elmer Kinkade, Charles & Gary Mayberry, J. A. Quinn, Verlong Beachum, Quincy Murphy, Gary Crump, Orlando Botsch, C. E. Sides and Sons, Ralph Murphy, Ronnie Tweedy, Bobby K. Sides, James L. Miller, Otis Miller, Bill Pippins, J. G. Becking Jr., Chester Horton, N. O. Miller, L. S. Beachum, Thomas F. Dawson, Buford Barker, Richard Caldwell, M. W. McGhee, State Bank of Bernie, Kenneth Averett Sr., Worley Implement Co., Bank of Bloomfield, John Putnam, Charles Pippins, Owens Lime Co., MaHan & Radcliffe Gin Co., and Gibson Lime Co.

Leading the drive to raise these funds were Wayne French, County Soil Laboratory Finance Chairman, Howard Taylor, Extension Finance Committee Chairman, and Bill Pippins, County Extension Council Chairman.

Farm Mishaps And Falls Take Toll in Area

Farm accidents and falls accounted for the majority of patients treated Thursday at Missouri Delta Community hospital.

Paul L. Jacobs, Portageville, injured right hand in fall; David W. Blackburn, injured left arm in fall; Paul Chiles, Benton, in car accident; Vernon Ray Fowler, New Madrid, injured right elbow on combine; Lena Dale Cox, injured forehead in fall;

Legretta Belle Sipult, injured left elbow; David Scott Hillis, Essex, hit head with baseball bat; Tony Carl Martin, injured right hand on broken glass; Larry Michael Stout, injured nose on school bus; Ebert Gerald Rister, in tractor - truck accident.

The Daily Standard, Sikeston, Mo. 6 Saturday, May 15, 1971

IN A CONFERENCE at Jefferson City is Ted McGuire, left, St. Louis, president of the Federal Intermediate Credit Bank, and Thatcher Scism, president of the Sikeston Production Credit Association; Wallace Waters, vice president of the Sikeston Association, and Kobert Wright, loan analyst of the St. Louis bank. Kenneth D. Williams of Sikeston also attended.

Livestock Loans Available

JEFFERSON CITY--A junior livestock loan program has been set up in 76 counties of Missouri, with funds coming from the former Missouri Rural Rehabilitation Corporation, through the Missouri department of agriculture.

The program is designed to encourage young farmers to enter the livestock and poultry business. They may apply for a loan up to $5,000.

The state department will underwrite up to 30 per cent of the face value of the loan for four years.

Applications for loans in the Bootheel can be obtained in two counties. In Scott county, by contacting Darwin B. Harris, Oran, Mo., 63771; Hal F. Robertson, Federal Land Bank association, Sikeston, Mo., 63801; Bill Lewis, 222 Kramer Drive, Sikeston, Mo., 63801; and Benny Marshall, Blodgett.

In Stoddard county contact can be made through John Bryant, Dexter, Mo., 63841; Ron Worley, Dexter; Bill Peoppelmeyer, route two, Bloomfield, Mo., 63825.

Those living in other counties may contact Robert Fowler, box 630, Jefferson City, 65101.

Supervisor to Be Elected

ESSEX — Land owners in Richland and Elk Townships will elect one supervisor to serve on the Soil and Water Conservation District board at a meeting scheduled Monday at 8 p.m. at the Vocational Agriculture building in Richland school.

A committee composed of W. L. Conner, James Long and Bob Lowery have nominated Dirl Bagby and Bert Tucker.

The elected Supervisor will represent the Elk and Richland area and will serve with Gene Wheeler, D. H. Temples, A. J. Johnston and Tom Brown.

The duties of the Supervisors are to develop, direct and carry out the Soil andWater Conservation District program in Stoddard county. All land owners are eligible to vote.

Soil Saving to Be Promoted

DEXTER — The Rev. Alvin Lange, Pastor of Faith Lutheran church, will serve as county soil stewardship chairman for 1971. He was selected for the chairmanship by the soil and water conservation district supervisors.

The theme for this year is "The World and They That Dwell Therein." Soil Stewardship Week is Sunday through Saturday.

The Rev. Mr. Lange will have information available for ministers and church leaders who plan to take part in the annual soil stewardship week observance.

U.S. Cotton Industry Lagging in World Trade

WASHINGTON (AP)--The Agriculture Department says a new round of competition is developing in world cotton trade and the U.S. industry needs a streamlining of its operations if it expects to gain in the market.

On The Fence Row

By Tom Brown

BLOOMFIELD — A number of Stoddard County farmers waited until corn and grain sorghum were up to apply Atrazine for weed control. This is agood way to apply this herbicide. Atrazine is effective as a post - emergent if applied to weeds not more than 1½ inches tall. When applied at this stage, Atrazine will also penetrate the soil to control late germinating annual weeds. By applying this herbicide in this manner, you know what kind of stand of corn or sorghum you have before the herbicide is applied. You want to be reasonably certain that you can apply the herbicide at the proper time before you wait to apply it as a post - emergent, however.

Atrazine should be applied in this manner at the rate of two pounds of active ingredient per acre for both corn and sorghum. The addition of a non-phytotoxic oil to water as a carrier for the post - emergence application of Atrazine will increase the effectiveness of Atrazine for the control of existing weeds in corn. Use 1½ to two gallons of this oil to make 20 gallons of the oil -water emulsion. If an emulsifier is not included in the oil, a suitable one should be added. CAUTION, non-phytotoxic oil should not be used tor grain sorghum as it is not considered safe for use on this crop.

Dinoseb Recommended Fro Early Use On Beans

Good control of existing cocklebur and other weeds can be expected from Dinoseb (Dinitro) applied as an early post - emergence application. This treatment can be very beneficial where a flush of small weeds makes an appearance shortly after planting. A rate of two to three pounds of active ingredient per acre should be applied from the time the beans crack the ground in the process of coming up until the first two leaves on the plant are developed. This treatment is not effective if made when temperature is 70 degrees F. and should not be made when temperature is expected to exceed 85 degrees F. within 24 hours after application.

The time interval for the effective use of Dinoseb in this manner is short. If emergence of soybean seedlings is not uniform, varying degrees of injury may result.

14 Qualify As Drivers

NEW MADRID--Examiners for the State Highway Patrol authorized operator licenses to 14 more persons in driver tests given at New Madrid Friday. They also qualified two for chauffeur licenses and issued six instruction permits, they said.

A total of 34 appeared for the tests, but 12 of them failed, the Examiners said; ten on the written part and two on the road part.

Passing and authorized for Missouri Motor Vehicle Operator licenses were James S. Bell, Carolyn Silman, Terr A Hadder, George W. Martin, Terry L. Looney, Carralton F. Walker, Linda F. Moore, Nellie Harralson, Elizabeth K. Linley, Richard L. Lewis, Lee B. Jackson, James Brown, Oscar T. Wright and Johnnie L. Buchanan.

Kenneth C. Mitchem and Hank D. Jackson were qualified for chauffeur licenses.

Instruction permits were issued to Vickie J. Higgerson, Clarence F. Davis, Jimmie L. Knights, Brenda J. Brown, Karen J. Kirmaier and Shirley A. Smith.

Soil Week Set May 16-23

PAINTON — Soil Stewardship Week, an annual nationwide observance which stresses man's obligation to God to act as steward of the soil, water and other natural resources, will be celebrated from May 16-23 according to K. M. Streeter, chairman, Scott county soil and water conservation District.

"The World and They That Dwell Within," is the theme of this year's observance.

The county soil and water conservation district suggests that sermons and church services, education programs, tours, and proclamations be used to broadcast this message of stewardship.

Members of the Scott county stewardship committee are Streeter, Lee Pattengill, route one, Charleston, Franklin Schlosser, Illmo, and Louis Eatkins, Vanduser.

Global Cruise

The global cruise of President Theodore Roosevelt's "Great White Fleet" from 1907 to 1909 served notice to the world that America had become a global power. The president dispatched 16 battleships from Hampton Roads, Va., on Dec. 16, 1907, for the first round-the-world cruise of an American fleet.

Area Town News

Oran News

CHURCH DIRECTORY

First Baptist Church	
Sunday School	9:45
Morning Worship	10:45
Evening Worship	7:30
Training Union	6:30
Wed. Night Prayer meeting	7:30
Trinity Methodist Church	
Pastor Rev. Larry Rushing	
Church school	9:45
Morning worship	10:45
Evening worship	7:00
MYF	6:00
United Pentecostal Church	
Pastor Gene Warren	
Sunday school	10:00
Morning worship	11:00
Evening worship	6:30
Thursday night	7:00
Guardian Angel Catholic Church	
Father G. W. Ingolsby	
Sunday Mass	7:30 and 9:30
Weekday Mass	8:00 a.m.
Saturday Mass	7:00 p.m.

IN HOSPITAL

Philip Hirschowitz of Oran suffered a heart attack at his home and was taken to the Southeast Hospital in Cape Girardeau and is now improving.

BIRTHDAYS

Barbara Harris, Mrs. Iva Bugg, Chris Mier, Kenneth Grader, Jackie Anthony.

VISITS IN MEMPHIS

Mr. and Mrs. Hershal Wagoner were overnight guests in the home of their daughter and son-in-law, Mr. and Mrs. John Dale Heeb of Memphis, Tenn.

BRANSON VISITORS

Mr. and Mrs. Vernon Lovall of Branson, Mo., were weekend guests of Mrs. Iva Bugg.

ORAN PUBLIC LIBRARY

Look what we've hatched out .... Spring Pre-School Story Hour ... For all children three to five years old every Tuesday, 3:00 p.m. for eight weeks. April 6 to May 25 at the Oran Public Library. Stories Games Nature Study Fun For All .....

CALLED TO EAST ST. LOUIS

Mr. and Mrs. Willard Crader of Oran and Mrs. Grace Mobly of Randles were called to East St. Louis Ill. due to the death of their brother-in-law and brother Clyde London Mr.London was a former resident of this area.

ORAN GARDEN CLUB

The Oran Garden Club met Thursday May 6th at the home of Mrs. Ora Dean Prindle. There were 9 members present. The leader for the meeting ws Mrs. Hazel Bryeans who had a topic of Missouris Protected Wildlife. Roll call was answered by naming a wild animal or fowl. Al Hoskins of Cape Girardeau showed slides on Wild Life Beauty Food and Shelter. Those attending were, Mrs. Thelma Thompson, Mrs. Iva Bugg, Mrs. Edna Francis, Mrs. Betty Metz, Mrs. Luella Sheppard Mrs. W. G. Mason, Mrs. Crealie Branson. The next meeting will be a picnic at the city park on June 4th with the husbands of the members as guest.

WEEKEND GUEST

Spending the weekend with Mrs. Fay Michelson was her daughter and children Mrs. Mari Helen Withers, Gregg, Paul and Jill all of Cape Girardeau.

RECENT VISITORS

Visiting recently with Mr. and Mrs. Ray Stuckey was Mr. Stuckey's brother and wife Mr. and Mrs. Author Stuckey from Domiphan, Mo.

BROWNIES

The Oran Brownie Troop 130 met Thursday after school for their regular weekly meeting. There were 18 girls present. The girls discussed the Girl Scout Day Camp and the things they will learn at the camp. They finished work on their Sit-Up - Ons that they will use to sit on the ground when they are at Day Camp.

SHEPPARDS MOVING

Mr. and Mrs. B. T. Sheppard and children Bill Jr., Cindy and Beckey are moving to Marquand on the first of June. Mr. Sheppard has been the superintendent of school in Oran for the past two years. They plan to have a yard sale at their home Sat. May 15th.

FAMILY COOKOUT

Mr. and Mrs. Hoyd Michelsen and children of Oran attended a family cookout at the home of Mrs. Michelsens parents Mr. and Mrs. E. P. Montgomery of Chaffee. Also attending were Mr. and Mrs. Homer Paul Montgomery from Illmo and Mr. and Mrs. Cecil Montgomery and daughter Gina Rae for Chaffee. Also Steve and Jane Montgomery of the home.

Smokey's friends don't play with matches.

NEW

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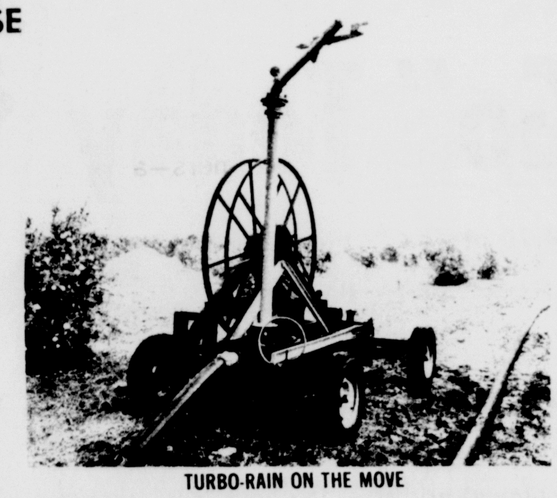

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Cubs Tour Daily Standard

Members of Cub Scout den four, pack 40, with their denmother, Mrs. Sarah Buchanan, toured the Daily Standard Thursday afternoon, to view the assembly of a newspaper. The boys were Joey Kyle, Larry and Gary Lasater, Donald Hammock, Craig Green, Gerald Buchanan, Douglas Sanders and Dean Wethington.

The Daily Standard, Sikeston, Mo. 7
Saturday, May 15, 1971

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Gene Hall
Dorena Mo. 649-3396

Peter Rost
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Man Charged With Assault

NEW MADRID — Perry Julian, 21, charged with felonious assault with intent to ravish, was arrainged Tuesday in magistrate court following his arrest on complaint of Mrs. Ann Minehart.

Mrs. Minehart told officers the assault occurred Monday afternoon while she was working at Higgerson's grocery on Dawson Road.

Julian was released under $5,000 bond pending preliminary hearing, which has not been set.

Square Dance Exhibition in New Madrid

NEW MADRID — The Bootheel Squares announce Lefty Tidd, Jackson, is caller for a square dancing exhibition, May 16 at the county - wide sesquicentennial celebration of the 150th anniversary of Missouri statehood.

The exhibition will be given at 3:30 p.m. at the community building, Mill and Park streets.

Members of the square dance club are D. S. and Effie Allen, Loyd and Julia Froman, Neal and Barbara Ross, Gene and Ellen Rose Speight, Bill and Joann Denton, Cendra Moss, Hazel Horton, Jack and Carold Bixler, Harold and Mary Lou Barbre, Bob and Barbie Stultz and James and Ruby Barbre.

Children dancers are Steve Barbre, Erma Barbre, Debbie Barbre, James W. Barbre, Freddie Barbre, Kay Barbre, Craig Barbre, Rene Ross, Robert Stultz, Stacy Stultz and Tara Sue Ross.

Area square dancers are invited to join in the dancing exhibition.

Alaska leads all states of the Union in national forest area. It has 20,735,682 acres.

Three Charges Filed by Police

Cecial Jackson of 210 Edwards has been arrested by police on charges of disturbing the peace, assaulting a police officer and resisting arrest.

Johnny Sitzes of Fredericktown was charged with driving while intoxicated and Jerry Templeton of Vanduser was charged with public intoxication.

Other arrests:

Samuel Jenkins, St. Louis, careless driving; Edward Purdy, 903 Patricia, assault and battery; Walter Vincent, Charleston, careless driving; Gary Martin, Essex, trespassing; Mike King, 301 South Scott, allowing dog to bark at night;

Gary Baker, St. Louis, public intoxication; Robert Lee Wyatt, 222 Felker, destroying private property and public intoxication; Rex Mullendore, 226 Murray Lane, assault and battery; and Carter Higgins, East Prairie, careless driving.

Hearnes Signs Sunday Liquor by Drink Bill

JEFFERSON CITY (AP) — A bill legalizing the Sunday sale of liquor in restaurants was signed into Missouri law Thursday by Gov. Warren E. Hearnes.

It applies only to restaurantbars which must derive at least 50 per cent of their income from the sale of food. They will be allowed to serve liquor from 1 p.m. to midnight on Sundays after Sept. 28.

Efforts to pass such a measure have been routine for many years but they have never been successful in winning the approval of both chambers.

This year it was backed by metropolitan restaurants and motels, and resort interests, who said such a provision would add millions of dollars to state revenue through an increase in convention business.

The governor also signed bills to:

Give deputy boat commissioners authority to inspect boats at reasonable hours to determine whether owners are in compliance with safety and sewage disposa laws.

Require boats to have holding tanks for sewage and prohibit discharging sewage into the state's waters, effective next Jan. 1.

Authorize the state insurance division to take over control of a financially unsound company to protect policyholders and creditors.

Authorize an easement for underground telephone lines through Lake of the Ozarks State Park.

Mail Box

Mr. Blanton,

I am writing concerning the letter Mr. Smith wrote about Dr. John Sargent.

I think Dr. John Sargent is a human being just like us. And he has feeling too. He has come to my home several times in the middle of the night. Time when it was cold and bad. He was always there when we needed him. I think if a person finds a doctor like John Sargent they have found a wonderful Dr. I took my husband to the emergency room not long ago and Dr. John Sargent was right there. And the nurses are wonderful.

I think Sikeston has the best hospital in Southeast Missouri. Thank you.

Mr. & Mrs. Billy Allen

New Madrid, Missouri
May 11, 1971

Editor Blanton
The Daily Standard
Sikeston, Mo. 63801
Dear Sir:

I was quite concerned over the vicious attack against Dr. John Sargent. I realize the "letters to the editor" express the sentiment of the writer. He may feel he had justification, but I think a public statement of this type can be very hurtful to any public servant.

I feel the greater majority of Dr. Sargent's patients are completely satisfied with the many sacrifices he makes. Recently I was sitting up with a relative in the Sikeston Hospital, and I left the hospital at 3:00 a.m. As I was approaching my automobile, I observed a man moving with great haste through the emergency room door. This is to me is the true and usual picture of the man. I feel his years of service to this locality have been most commendable, and I think his record speaks for itself.

So as a resident of Southeast Missouri, a person who has had to have emergency treatment for some of her family recently, a mother of one of your candy-stripers, and a public servant myself, I want to thank you. I want to say thank you to everyone who made it possible and is still making it possible for us to have the fine hospital that is excellently staffed. Thank you too, sir, for providing space in your paper for opinions to be expressed. This, thank God, is a right we Americans still have.

Sincerely yours,
Sarah Dyke

THEY WON THE GREAT WAI

April 6, 1917 was an epic-making date in the lives of some five million American boys as they answered the call for war service against the German empire.

History records their valiant heroic efforts on the bloody battle- grounds of France. They came to the rescue of the allied governments at a most precarious moment but their valor and courage, despite their lack of experience and training, carried the day for American armies.

Fifty-four years ago, these men were mere youths captivated by the excitement of war. They were proud to bear arms and march behind the Stars and Stripes. When they returned from a job well done they were greeted by huge demonstrations and by statements that "nothing was too good" for these returning heroes.

However, it was soon learned that war glory is not a lasting nor permanent thing. They went out to regain their old positions and found that they were filled by men who had stayed at home. They endeavored to find other jobs but the depression of 1920 and 1921 enveloped them.

Nevertheless, they struggled to overcome their handicaps and most of the m succeeded in finding suitable employment. Then came the depression of 1929-1933 which hit them full blast.

Many of them were forced to sell apples on the street, accept relief jobs from the Federal Government and from the various States but once again they emerged badly-scarred but still with their old fighting spirit.

Thousands of them have gone to the Great Beyond. Those who are left are now at an average age of about 76 years. In most cases they are aflicted with some form of chronic illness. Yet these men have produced the man power in four major wars. They gave their sons in World War II, their grandsons in Korea; and today their great-grandsons are fighting a war in Vietnam. They fought and won the war to end all wars...but now they find that their heroic feats are only a page in the history books of our country.

These are the men and their ladies you will see when they attend the State Convention of the Veterans of World War I with Headquarters at the Ramada Inn on May 14-15-and 16.

The organization is known as the Veterans of World War I, U.S.A., Inc. It is an organization of World War I Veterans, by World War I Veterans, and for World War I Veterans. It was charted by Congress on July 18, 1958 and has become the fastest growing veterans organization in the country today. Also it is said to be the third largest. The membership of the Mo. Department is about 6,500 members. It is an exclusive Veterans' organization whose membership grows lesser day by day but whose fellowship grows stronger as the years go by. We believe that every World War I Veterans should be a member and help plan for his future as the future is where he will spend the rest of his life.

If you are a World War I Veteran, we cordially invite you to attend this convention.

Paul Slinkard
Convention Chairman
Veterans of World War I
of The U.S.A.
Sikeston, Mo. 63801

Two months ago Scott County developed information that allowed the start of a probing investigation and surveillance of illegal narcotic drug activities in Scott County and surrounding areas.

Through the services of the Missouri State Highway Patrol, and Captain Brooks and Sgt. F. A. Findley of Troop E. Headquarters, a cooperative effort was initiated that centered on the work of undercover agents of the Highway Patrol. The raids and arrests made last evening were the result of this effort.

The assistance and full cooperation of key law enforcement officials in Cape and Butler County was obtained, including Prosecutor Al Seier and Sheriff Ivan McLain of Cape County, Police Chief Irvin Beard and Chief of Detectives William Stover of the City of Cape Girardeau, and Prosecutor Clinton Summers and Sheriff Clyde Hendrix of Butler County, Sikeston Police Chief Arthur Bruce, and Scott County Juvenile Officer Fred Glover.

We will provide information regarding each person arrested to date. Ethics as well as the necessity of preserving the integrity of undercover agents requires that no further actual case details be released at this time.

This investigation has substantiated that there is a significant and growing traffic in illegal drugs throughout Southeast Missouri. Trying to reach the center of this traffic has required a number of people to risk their own safety. Unfortunately our success to date only scratches the surface. It is now painfully clear that many parents and others who could give us information and help stop drug use and distribution have failed to realize their own responsibility and the magnitude of the problem.

We hope that all parents particularly in middle and upper income families where we have found a high incidence of drug use, will assist us in every way possible in curbing this trend. We find that we are not dealing simply with marijuana but rather with a progression of drug use into hashish, mescaline, amphetamines, meth-amphetamines, LSD, heroin and other hard drugs. This use involves not only college age youths but is also definitely present in our high schools.

Tom Gilmore
Prosecuting Attorney

Dear Editor:

A news item about Social Security states a worker who retired in January and had paid maximum since this was in effect had paid $1,584 and his employer a similar amount. He and his wife can plan on drawing an average of $32,339. You may wonder who puts up the other $29,000 and when Social Security will file under chapter XI.

John Frier
May 3, 1971

$7,190 Missing in Hospital Funds

KENNETT — At a special press conference called Tuesday, chairman of the Dunklin County Hospital Board of Trustees, John Howell, released a news statement revealing a loss of over $7,000 from the hospital funds during a two-year period from 1968 through 1970.

The statement, issued by the Board of Trustees to the citizens of Dunklin County, is as follows:

"A routine annual audit of the books of the Dunklin County Memorial Hospital by the hospital accountants disclosed a possible discrepancy in certain areas involving the handling of funds at the hospital. Because of this, the board ordered an in-depth audit by the accounts of these areas for the two-year period from November 1,968 through October 31, 1970.

"This additional audit has been completed and the report to the Board of Trustees, by the countants, indicates a shortage of $7,190.88 from the funds of the hospital. Additional special audits are now being run in these same areas of the hospital's bookkeeping for the period prior to November 1, 1968, in order to determine if there was any additional loss.

"The situation is now under investigation by the Board of Trustees, the office of the Dunklin County Prosecuting Attorney, the Dunklin County Sheriff's office and the Missouri Highway Patrol.

"The loss is covered under the hospital's broad insurance coverage and the proper companies have been notified. Members of the board of trustees and officials at the hospital have been advised by the Prosecuting Attorney's office and the counsel for the board that they should make no further statements at this time concerning the matter in order that the investigation now being conducted can proceed in an orderly fashion. Further statements will be made to the public as the information becomes available.

Board Chairman Howell said the first indications of money missing from the hospital funds was discovered last October, during the routine audits at the hospital An undercover probe has been conducted since that time by officials to determine the exact amount of loss.

Virginia Who Inspired Santa Editorial Dies

VALATIE, N.Y. (AP) — When she was 8 years old, Virginia O Hanlon Douglas wrote to the New York Sun with a question and was told, "Yes Virginia, there is a Santa Claus."

Thus, Mrs. Douglas, who died Thursday at 81, inspired one of the most widely read editorials in history, a Christmas classic.

In ill health in recent years, Mrs. Douglas died at a nursing home. She retired in 1959 after teaching for nearly four decades in Manhattan and Brooklyn schools, much of that time with chronically ill, crippled and blind children. She moved to nearby North Chatham and lived with her daughter, Mrs. Robert Temple.

Virginia wrote in her 1897 letter, "Some of my little friends say there is no Santa Claus. Papa says 'If you see it in The Sun it's so.' Please tell me the truth, is there a Santa Claus."

The Sun had a policy of answering all letters, so Francis P. Church was assigned to reply and undertook the task somewhat reluctantly.

He wrote:

"Virginia, your little friends are wrong. They have been affected by the skepticism of a skeptical age ...

"Yes, Virginia, there is a Santa Claus. He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life its highest beauty and joy. Alas! How dreary would be the world if there were no Santa Claus! It would be as if there were no Virginias. There would be no childlike faith then, no poetry, no romance to make tolerable this existence."

Tthrough the years, Mrs. Douglas remained a Yuletide celebrity, often called on to read Church's editorial. She once remarked, "I am anonymous from January to November." But she kept her Christmas spirit. Last Christmas, she was in a hospital where an employe in Santa garb went to her bedside and kissed her cheek.

"Oh boy, what a surprise," she said. "Santa Claus, isn't it wonderful to see you again."

Her survivors include seven grandchildren and one greatgrandchild.

The funeral will be Monday at LeClair Chapel.

Scott Leads Bootheel in Road Deaths

POPLAR BLUFF – Eleven of the 20 persons killed in the 20-county area of State Highway patrol E, in April, were in six counties of the Bootheel, according to a report issued by Captain W. C. Brooks.

Scott county topped the six counties with four fatalities and 16 injuries.

Perry county led the list of fatalities in the area with six fatalities.

Other Bootheel counties were Mississippi, three fatalities and 18 injuries; New Madrid county, two fatalities and 18 injuries, and Dunklin county, two fatalities and four injuries.

Fatalities for the first four months in the 10-county area stand at 50 compared to 58 last year but the figure for April jumped from nine to 20.

May is the time when April showers bring forth a vast quantity of dandelions.

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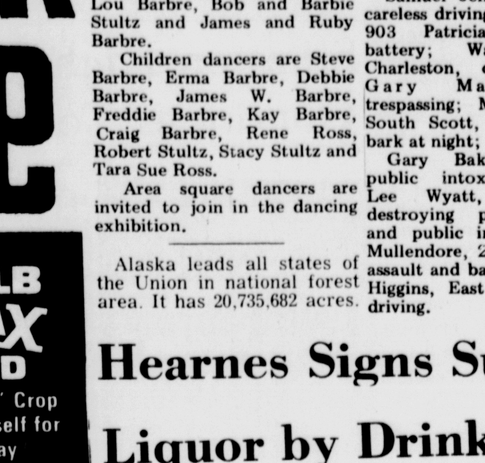

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How do you grow Amiben™-clean beans when the herbicide goes on late?

In spring 1970 farmers in a number of midwestern areas couldn't get into their fields when they wanted to plant because of heavy rain.

At least one of these farmers—a soybean grower from western Illinois—couldn't take the time to set up his herbicide applicator when he finally did get in to plant. So just before the beans were up, he flew on Amiben, and followed up with a rotary hoe to "incorporate" Amiben into the soil. Result: clean fields, and near 60 bu. beans at harvest.

Flying on Amiben as a late application is a bit expensive, but this farmer had an unusual problem, and he knew that Amiben and his rotary hoe could help him solve it.

Amiben and the rotary hoe will work for you any time, every time you: *1*—*use Amiben in low rainfall areas, 2*—*plant into marginal soil moisture and rainfall doesn't follow in 3-5 days, 3*—*apply Amiben after beans have been planted.*

Amiben is today's most effective soybean herbicide. To control most annual grasses and broadleaf weeds—including ragweed, lambsquarters, velvetleaf (buttonweed), smartweed—which can escape most other herbicides, make Amiben your choice. It captures them all. That's why it's No. 1.

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AMCHEM PRODUCTS, INC., Ambler, Pennsylvania

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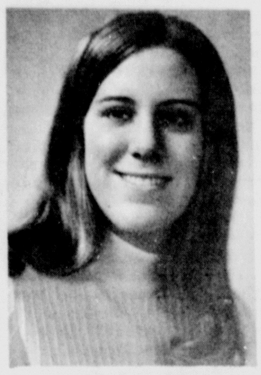
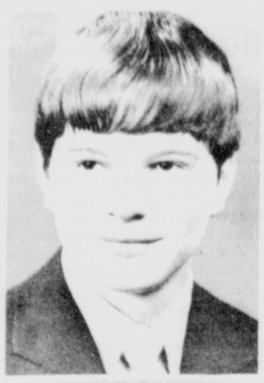
Harbin, Mitchell, Forbis, DuSablon Are Principal Commencement Speakers

JULIE HARBIN

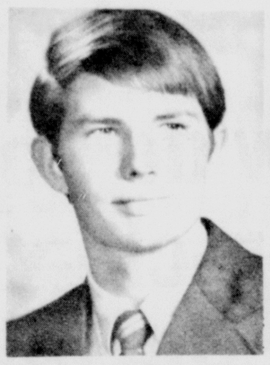


SALLY MITCHELL

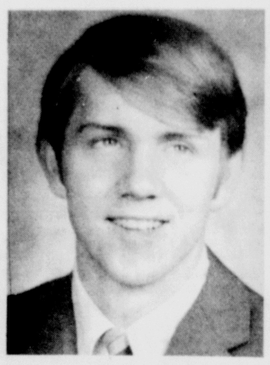


STEVE FORBIS

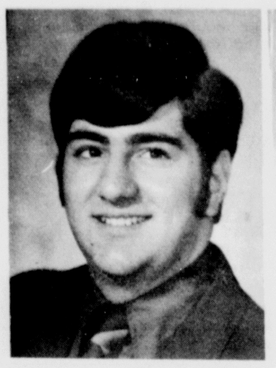
RACHELLE DUSABLON



GEORGE HENSLEY

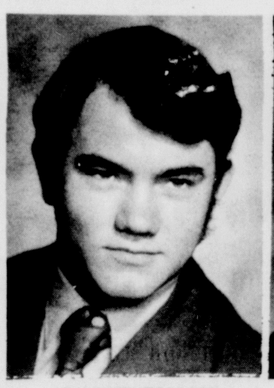


DAVID HACKNEY

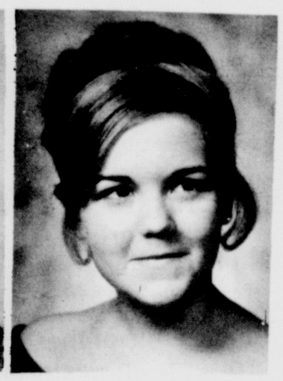


JOEL ALLEN

DEBBIE LAUNIUS



DAVID EVANS



BARBARA O'GUINN

Frosh Band Presents '71 Finale

Freshman band presented its final performance for the 1970-71 school year in a spring concert in the high school cafetorium last evening at 7:30.

Concert consisted of seven pieces contrasting from overtures for symphonic band to highlights from Broadway hits. Pieces were "Allabiarocco," by Giovaninni; "Block M," by Bilik; "Concord Overture," by Herman.

Other numbers were "Estampie," composed by Nelyhybel; "Variation Overture," written by Williams; and "Man from La Mancha," highlights from the Broadway play.

This concluded the Freshman band's concert season. The 75-piece band, not only played as a symphonic band, but also as the marching band for the pre-game shows during football season.

Preparation of Freshman band drum majorette tryouts for the 1971-72 season will take place in the next two weeks. The four high school drum majorettes are teaching the eighth grade students three times a week.

Freshman band members will become part of the varsity band next year. Freshman band is conducted by Pat Curry.

Student Body Assembly Set Next Friday

Annual all-student body honors assembly is scheduled for third hour Friday, May 21. Awards will be presented for outstanding work in school and community organizations as well as subject matter and sports.

Business and Professional Women's Club of Sikeston will recognize the best artist, and a senior boy and senior girl will rebeive a citizenship award from the American Legion.

Member of the Barker staff will receive the C. L. Blanton, Sr., journalism award for his contributions to the weekly paper and the yearbook.

Senior girl with the most outstanding record in American history will receive the Daughters of the American Revolution award.

Scholarship will be presented to a graduating senior by the Sikeston Community Teachers Association.

Outstanding senior of Future Business Leaders of America will be honored and an outstanding student in English IV will receive recognition by the Sikeston public library.

Coalesce Club will present the homemaking award.

Senior boy and senior girl making the most progress in music during the year will be honored by the music department.

Phi Beta Mu, a national honorary band directors' fraternity, will honor an outstanding member of early division band as well as a member from the late division.

Library service award will be given to a student working in the library.

Lions Club will present an award to two outstanding seniors.

Woman's Club will give an all - state band scholarship to camp this summer.

Winner of the sophomore pilgrimage will be announced, and the junior with the most points in New Forensic League will be awarded the traveling trophy.

Ollie Mae White award will go to a deserving science student.

Presentation of the victory jug of the Red Peppers will be made to the incoming cayenne by Sally Mitchell.

Student body president for 1970-71 school year, Bill Branum, will present the gavel to incoming president Hunter Moore.

Frank Miller award will be given to an outstanding athlete, and the J. Hershel Tyer Memorial football scholarship will be presented to a senior athlete.

Bill Ryan Memorial award will go to an outstanding sportsman.

New Forensic League degrees, Future Homemakers degrees, Athletic letters, music honors, and Barker and Growler staff will be published in a special booklet to be distributed in the assembly.

Student Council Honors Student, Cadet Teachers

Student council sponsored a tea honoring the faculty of Sikeston high school Wednesday at 3:40 in the cafeteria.

Special recognition was given to student teachers from Southeast Missouri State College and to the cadet teachers of the local chapter of the Future Teachers of America.

These college seniors spend nine weeks in the classrooms for practical experience for their teaching careers. They will conclude their work in Sikeston high school Thursday, May 27.

Cadet teachers of FTA honored were Barbara Cooper, David Evans, Beth Horner, and Jamie Ward.

Early Division Band Takes Spring Tour

Early division band took its annual spring tour last Wednesday. Students boarded buses at 7:45 Wednesday morning and began their concert at 10 a.m. Musicians played for an all-school assembly at Parma high school.

Pieces programmed for the tour included "Minnesota March" and "King Cotton March" both by Sousa, "Folk Song Suite" by R. Vaughan Williams, "A Day in the Life of a Fool" and "Guantanamera" arranged by Seth Markham, "Time for Flutes" by Sivanich, and Bacharach and David's "Popular Medley No. 1."

This was an all-day event so the band stopped for lunch at the Dexter park. Each band member was responsible for his own meal.

Director Ron Williams was in charge of preparations for the tour.

Harris, Lemmons Get Ratings Of Excellence

Superior ratings were awarded to sophomores Thom Lemmons, trumpet soloist, and Bonnie Harris, piano soloist, at the state music contest held in Columbia on May 1. Junior Julia Thompson, flute soloist, and the string quartet, consisting of Elisabeth Dupont, Terry Teachout, Debbie Hastings, and Rick Hartzell, received second highest two ratings.

Ratings at Columbia were based on numbers one through five, the latter being the lowest and one superior.

These musicians had formerly received one ratings in the district contest at Cape on April 3.

Students spent Friday night in Columbia and attended the contest Saturday morning. Debbie Launius, piano accompanist for Thom's solo, and chaperones Richard Powell and Mrs. Bud Thompson joined the group for the trip.

Allen, Terrell Receive Dr. Chidester Awards

Seniors Joel Allen and Jamie Terrell were presented the 1970-71 Dr. Tom Chidester Award Saturday evening at the final production of the play "Mame."

This award is presented to the high school student who had devoted more time and energy to the Sikeston Little Theatre than any other student.

Members of the Little Theatre board were presented 10 nominees for the award, and they eliminated eight. The remaining two, Joel and Jamie, were so close that the board decided they both deserved the award.

Lynn Colley, president of Little Theatre, presented the awards during intermission Saturday evening. Before presenting the awards, Mr. Colley read a list of Joel's and Jamie's accomplishments and gave each a large plaque inscribed with their names.

Joel has been in Little Theatre since his freshman year in which he played in "The Littlest Angel." He has co-directed "The Mousetrap" and "Desperate Hours."

He has worked backstage in "Odd Couple"; "A Man Called Peter"; "Seven Nuns at Las Vegas"; "Finian's Rainbow"; and "Blood, Sweat and Stanley Poole." He was in the chorus for "Showboat" and played in the Summer Little Theatre last year.

Jamie had a lead part in "A Thousand Clowns."He also acted in "Blood, Sweat and Stanley Poole" and "The Littlest Angel." Many plays could not have gone without Jamie's backstage help. Some of them were "The Moustetrap"; "Showboat"; "Odd Couple"; and South Pacific." For "Mame" Jamie served as assistnat director.

Mr. Colley explained what the Chidester Award is before presenting the honors to the seniors.

"Since Dr. Chidester meant so much to the development of Sikeston's Little Theatre, the members decided to give awards to young people, whom he loved to work with," said Mr. Colley.

Patty Bush and Joel Parmenter were last year's recipients.

Hackney, O'Guinn, Allen, Launius, Evans Participate

Steve Forbis, Rachelle DuSablon, Sally Mitchell, and Julie Harbin will be the featured speakers at the annual commencement exercises Monday, May 31, at 7 p.m.

Senior class president George Hensley will preside and introduce the speakers for the exercises.

Invocation and benediction will be given by David Hackney and Barbara O'Guinn. Debbie Launius, Joel Allen, and David Evans will introduce principal Roger Sherman, Supt. Lynn Twitty, and president of the board of education Lee Austin Bowman.

Twenty-one seniors tried out for speaker positions this year.

Concert choirs VI and VII, directed by Gordon Beaver, will sing various selections during the baccalaureate services Sunday evening and at commencement exercises Monday evening.

Senior inner choir will sing "I'll Walk With God"; "For All We Know"; and "No Man Is An Island" at commencement.

Sophomore band, directed by Ron Williams, will play the traditional processional and recessional for the exercises.

High school orchestra, directed by Richard Powell, will play the prelude at the baccalaureate services.

Choir Members For '72

Gordon Beaver, director, has announced the concert choir members for the 1971-72 school year.

Accompanists for the choirs will be Bonnie Harris and Laretha Harris.

FIRST SOPRANOS are Judy Bess, Debbie Bridger, Donna Butler, Joy Butrum, Carolyn Dacus, Eva Denning, Regina Eason, Lisa Edwards, Ginger Ferrell, Wanda Gardner, Gloria Garrett,

Regina Harrington, Carol Hastings, Susan Howell, Terri Mitchell, Kim Owen, Paula Oxford, Debbie Paxton, Theresa Scherer, Nancy Trigg, Cassandra Warren, and Diane Welborn.

SECOND SOPRANOS are Cindy Ables, Bethany Basham, Jamie Beaird, Karen Black, Phyllis Booth, Maria Cejas, Judy Chism, Joy Clark, Lee Clayton, Marsha Cothern, Karla Dixon, Patti Dye,

Marsha Entrekin, Donna Ham, Rita Matthews, Barbara Mayfield, Bonnie McMikle, Lee Ann Napier, Melodie Phillips, Luan Presley, Linda Risenhoover, Susan Scherer, Marsha Standridge, Sondra Stewart, Jane Summers, Sherrie Thompson, Sheila Vaughn, Mary E. Wagner, Edith Warren, and Ramona Wood.

FIRST ALTOS are Theresa Adams, Sheryl Baker, Mary Lynn Caldwell, Cindy Choate, Jane Clark, Ronna Crider, Martha Doggett, Jennifer Drumm, Jo Ellen Felker, Jane Gray, Linda Guess, Castella Gwin, Shelia Hamby, Cathy Hampton, Carolyn Harris,

Maureen Klein, Patty Lee, Sally Marshall, Vicki Mitchell, Jana Moyers, Cathy Patterson, Melodie Powell, Cheryl Presley, Brenda Ray, Jan Quertermous, Melanie Shell, Linda Spitzmiller, Christie Swann, Juli Tanner, Cindy Taylor, Terri Terrell, Becky White, and Susan Wilson.

SECOND ALTOS are Jeannie Britt, Glenda Carter, Cleta Cole, Sharon Coleman, JoAnn Dixon, Paula Doyle, Donna Dunn, Gail Dyer, Uneeda Green, Gay Greene, Shelley Gray,

LaVon Groves, Maida Harrington, Lisa Innman, Marilyn Lambert, Sheila Lathum, Soozi Leonard, Judy Malone, Debbie Owens, Teresa Pearson, Rebecca Perrin, Linda Pobst, Julia Summers, Julia Thompson, and Rhonda Yarbrough.

FIRST TENORS are Darrell Barksdale, James Bryant, Randy Couch, Rick Eisenbach, Mark Fitchpatrick, Mike Grigery, Steve Hampton, Mike Hodges, Mike Limbaugh, Tom McMullin, Ron Minner, Nathaniel Moore, Terry Presley, Kenneth Riddle, Rodney Scudder, Ronnie Shell, Mark Shaw, Dennis Sumlin, Janice Thomas, Bill Wake, and Jim Walker.

SECOND TENORS are Joe Crenshaw, Kenny Dement, Jim Dover, John Ensor, Ken Harbin, Allen Henderson, Larry Johnson, Jim Marshall, Dennis Overbey, Gary Wallace, Steve Waters, Jimmy Williams, Woody Winchester, and Phil White.

BARITONES are Jim Baugus, Joe Beck, Mike Britt, Fred Cauthorn, Pat Collins, Bill Colwick, Rick Darnell, Tom Dawson, Rick Dyer, Jeff Fansier, Allen Figley, Larry Garrett,

Henry Gross, David Hahs, David Hampton, Chuck Hanna, Leroy Hare, Pope Hunt, Mike Marshall, Mark Murphy, Randy Payne, Jeff Porter, Robert Reynolds, John Sargent, Dale Sargent, Dale Shaver, Greg Tanner, Don Taylor, and Kevin Ward.

BASSES are George Baker, Brad Buchanan, John Crowley, Jim Bob Dixon, John Farris, Paul Fruits. Glenn Guttenfelder, Lance Hesselrode, Harry Jones, Steve Lambert, Rikki LaPlant, Kenneth Lewis, Dan Nelson, Wayne Sanderson, Robert Thomas, Adam Thompson, Gary Whitworth, Scott Willis, and Rickey Woods.

Sikeston High School Continues To Change

TODAY WHEN ONE LOOKS at Sikeston high school with its modern facilities, wide - range curriculum, and some 1300 students, it is difficult to imagine a time when SHS consisted of no more than a single classroom where 10 students were taught the basic reading, writing, and arithmetic.

That is the way it was in 1892 when John Crowe of the Sikeston Methodist Episcopal Church first organized the Methodist College.

In 1904 a milestone was reached in the history of the school system as the first commencement of a regular four-year high school was held. The class of 1904 graduated a grand total of four seniors. Imagine how different the activities of the class and the graduation ceremonies must have been.

The outstanding sports department had its beginning with the appointment of Ralph Bailey as superintendent of the Sikeston schools in 1906. Under his direction, a four-man track team competed in a district match in Cape Girardeau. Two years later Mr. Bailey coached Sikeston's first football team.

Main building of what is the middle school was built in 1915 to house the growing high school. In 1925 a gymnasium and west wing were added followed by the addition of an east wing in 1930.

Around 1936 chemistry was added to the curriculum and a new laboratory was provided for the students. The home economics cottage was also constructed at that time and the Bulldog Barker had its first publication that year.

After World War II the music-vocational agriculture building was added to the high school complex with a vocational- agriculture training program initiated.

The present high school, originally planned for 600 students, was completed in 1960. Students made the transition to the new school after Christmas vacation of the 1960-61 school year.

Before long the growing student body required an even larger high school. This project, which included addition to the cafeteria, library, and math and science buildings as well as the vocational department, was completed during the 1966-67 school year.

The most recent addition to the high school campus, the field house, completed in 1969, brings the campus up-to-date.

From this history one can see how SHS will continue to grow to accommodate an ever-changing student body.

--Suzi Grojean

Top 10 Reception Honors Academic Achievers, Parents

Honors Reception for the top 10 per cent of each high school class was held Tuesday evening in the cafetorium. Highest ranking students and their parents were the honored guests.

Superintendent of schools Lynn Twitty served as master of ceremonies for the occasion. Invocation was given by the Rev. Durward Penry, pastor of the First Christian Church. Mark Adams, president of National Honor Society, was scheduled to give the prayer, but was unable to attend because he was participating in the district baseball finals against Cape.

Principal Roger Sherman introduced the honored guests. Board members Lee Bowman, Bill Huff, and Charles Matthews, elementary and high school teachers, and students and parents were given recognition.

Entertainment was provided by the high school orchestra directed by Richard Powell They played three numbers including selections from "Fiddler on the Roof"; first movement of the "Violin Concerto"; and the finale of "Ballet Parisienne."

Main address was given by Bill Cooper, manager of industrial relations for the Noranda corporation. His address was titled "Challenge of Change." Mr. Cooper began his speech with "congratulations on a job well done. Our nation has been helped by the Top 10 per centers.

"Since two centuries before Christ, Western civilization has planned education for its youth. The philosophical approach that Athens used toward education was the forerunner of today's method. Massachusetts enforced the first law in the English - speaking world to order children to be taught to read in 1642.

"Soon, after 16 years of education, you will face the world at the age of 23. Only one-third of your life span will be in the past. Students must seek knowledge with an enthusiasm for achievement. As Janus, we must look in both directions. In the past you have shown a capacity to achieve, this would not have been possible without the interest and care of your parents and teachers.

"Careers for the prepared student are open in America's industry. Business demands the educated and dedicated labor. The pace is swift and competition keen, but industry is 'where the action is today.'

"I invite you to prepare yourselves physically, mentally, and morally for tomorrow. Opportunities are unlimited for those who work. Accept the challenge of living with enthusiasm and dignity.

"Students will write the history of the present generation. The history will have more meaning if students study to understand. Let the words of John Kennedy epitomize the accomplishments of this era --'Ask not what your country can do for you, ask what you can do for your country.'

"In closing, I say to you, go forth with enthusiasm for 'when the going gets tough, the tough gets going'," concluded Mr. Cooper.

W. L. Clayton, vice - principal of SHS, presented the Top 10 students from the freshman, sophomore, and junior classes. Senior students were introduced last, and their parents were asked to stand as recognition. Members of the school board presented the awards.

Refreshments were provided after the reception ceremonies.

SENIOR Linda Wisdom accepts her honor certificate from board member Bill Huff.

PRESIDENT of the school board Lee Bowman presents sophomore Rebecca Perrin with her award.

BILL HUFF gives junior Jeff Porter his Top 10 certificate.

FRESHMAN Mark Deane receives his certificate from Charles Matthews.

Picture on our credit card is saving us a lot of money. One look at it and then one at us, and no one will honor the thing.

Nothing goes better with corned beef and cabbage than a good digestion.

In the game of matrimony, why do so many of us keep landing on the square marked "go back to the dog-house"?

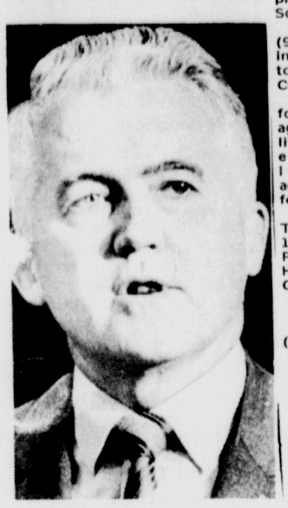
* * *

YOU can argue with the boss any time you want to.

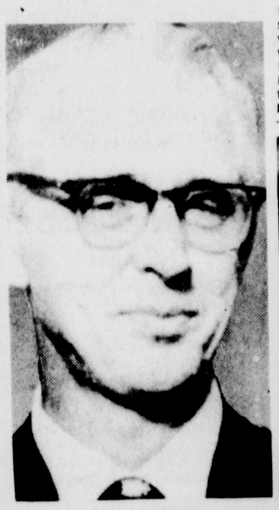
* * *

May is the time when fellows are being well-groomed for June weddings.

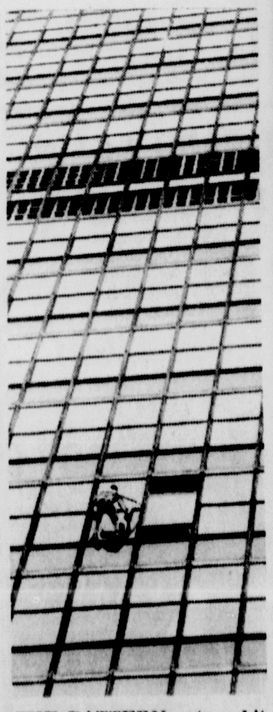
WANT TO SELL...BUY...RENT...HIRE? USE THE CLASSIFIED ADS



MAJOR MAYORAL contest coming up pits a black challenger, Harry Davis, top, against current Minneapolis Mayor Charles Stenvig, bottom, former policeman who won a first term in a law-and-order campaign two years ago and outpolled Davis and five other candidates combined in the April nonpartisan primary. Final election is June 8.



NEW SPACE CHIEF. Dr. James Fletcher is administrator of the National Aeronautics and Space Administration.



THE PATTERN gets a bit monotonous, but it's all in the day's job. This is what faces a window washer when it's spring cleaning at the United Nations Secretariat building in New York.

GET HIP!! READ THE **WANT ADS**

Public Notice

IN THE PROBATE COURT OF SCOTT COUNTY,

ESTATE NUMBER 3717

STATE OF MISSOURI)
ss.
County of Scott)

NOTICE OF HEARING ON PETITION TO SELL REAL PROPERTY.

NOTICE TO ALL PERSONS INTERESTED IN THE ESTATE OF LILLIE MARILLA WING, DECEASED.

Murlene Gilbow and Louise James, Administratrices.
Dated: May 5th, 1971.

You are hereby notified that there has been filed in this Court a verified petition for an order to sell the following described real property situate in the County of Scott and State of Missouri:

All of the South Ninety Feet (90') of Lots Eight (8) and Nine (9) in Block One (1) of Frisco Addition to the City of Sikeston, Scott County, Missouri

for the payment of claims allowed against the estate, including but not limited to funeral expenses and expenses of administration, including court costs, administratrices' fees and attorney's fees.

Said matter will be heard on Tuesday, June 8th A.D. 1971 at 10:00 o'clock A.M., in the Court Room of said Court in the Court House in the City of Benton, Scott County, Missouri.

Almaretta Huber,
Clerk of the Probate Court
of Scot County, Missouri
(SEAL)

59-65-71-77

Notice

From this date on, May 12, 1971, I will not be responsible for any debts contracted for others than by me personally.

Mr. Welton Henry
P. O. Box 128
Lilbourn, Missouri 63862
63-64-65

MOBILE HOMES & TRAILERS

For Rent — furnished trailer. Call 471-1646 between 6:00 and 8:00.

For Sale — 3 Bedroom Mobile Home. Good Cond. 10' x 54' Call 649-3170 or 471-4322

If you buy a Mobile Home without shopping at upside down Georges, we'll both be sorry. Quality 12 wide Mobile Homes only $3400.00 Located just over the Cape River Bridge. Phone 618-394-4737 open till 8 Monday thru Thursday. Later by Appointment

1971 Spartan house Trailer. 35' X 8' wide with Air Cond, Priced low for quick sale, at Jon Don Acres Trailer Park. Hwy 62 E.

12 X 64 Town & Country repossessed.
Take up payments and move in.

Galemore is Number 1 in sales service & Satisfaction

See Good Ole Joe for best prices in 5 states 200 mile free delivery. You are in good hands with a Galemore mobile home.

Joe Galemore Mobile Homes
Hy. 60-62 I-57

1—In Memoriam

In loving memory of Marvin Hornback. Just when his days seemed brightest, just when his hopes seemed best, God called him from amongst us to his eternal rest. Sadly missed by his wife Arneeda & sons, Mike & Rick.

6—Sleeping Rooms

Modern Sleeping rooms. Private bath & air conditioning. Call 471-4095.

7—Apartments-Furn.

FURNISHED APTS — with utilities Phone 471-9276 & 1154.

Furnished apartment, utilities furnished, adults only, call 471-9942

For Rent — furnished apartments Adults. 471-0416

For Rent — 3 room furnishd Apartment. Utilities paid. Phone 471-2772.

1-3 room furnished apartment Call after 3:00 471-4164.

Furnished Apartment Very nice, Adults, 535 N. Ranney, 471-0568.

Furnished Apartment utilities paid. 471-0588

8—Apartments-Unfurn.

Unfurnished Apartment 2 bedroom, air conditioned Call 471-2215 after 6:00 p.m.

2 bedroom upstairs apt. unfurnished excpet for stove & refrigerator in kitchen, also air conditioning. $100 per month. Heat & Water furnished. Call 471-5502 or after 5 p.m. 471-1863

Unfurnished Downstairs modern 1 bedroom apartment, carpeted, built in stove. Central Air Conditioning $125. Heat & water furnished. Call 471-5502 or after 5 call 471-1863

For Rent — 3 room Duplex — 205 Dorothy.

3 room unfurnished apartment. Phone 471-3119.

9—Houses For Rent

Sleeping rooms with private bath. Call 471-5732.

Available June 7 4 bedroom fully carpeted Air Conditioned, finished basement. $140 month 471-0751.

11—Misc. For Rent

Office for Rent — 3 rooms — private entrance all utilities furnished. 301 S. Main $150.00 a month. Call 471-1348.

Commercial Bldg. 316 E. Gladys for rent. Call 471-1949.

House for lease — 708 Davis Blvd. Central Heat & Air — $200 Deposit & $200 per month Rent. References Required. Smith Real Estate 471-9263.

For Lease — Large Commercial building with office space and garage on East Malone, with large tract of land. 471-0576

12—Misc. Fr Sale

Console Zenith Stereo Like New. Call after 6:00 p.m. Phone 471-5846.

Trash Barrells. 430 E. Gladys. 471-1812.

Used window Air conditioner all sizes. Hazel Williams Plumbing & Heating & Air Conditioning. 118 South Missouri Sikeston, 471-5554.

For Sale — 600 used brick, 4 cents each 471-5987.

New 14" Pipe. $2.50 a foot. 18" pipe $3.00 foot. Pipe 1½" to 5" 7 cents a pound.

PAUL'S INC.
471-5812

16' Carter Craft boat with Convertible top. 85 Horse Mercury outboard motor & Trailer all in excellent condition and priced right. See at 320 Marion.

14½ foot aero craft. Aluminum boat — Gotor Trailer — Practically new. $300 Phone 471-6059.

27' Chris Craft Boat, Twin Engine located at Kentucky Lake. Call Dewey Heppe, Heppe's Body Shop. Charleston, Mo. 683-6200, 683-6128.

For Sale — 1 Westinghouse Refrigerator 1 7 piece dinette set. Delta Loan. 471-2077

Used lumber 8 x 10 - 16 foot and 2 x 8 16 foot. Call 667-5151

Complete Sporting Goods And Fishing Headquarters

We trade guns of all kinds. Most complete stock of firearms between Memphis & St. Louis.

HOMESTEAD
Hours 7-9 — 1401 E Malone Sikeston, Mo. — Open 6 days

Reduce Safe & Fast with Go Bese Tablets and E-Vap "Water Pills" Harris Pharmacy Sikeston, Morehouse Drug, Morehouse.

Leg Cramps? Try supplical with calcium, only $1.98 for 60 tablets at Osco Drugs.

1970 Westinghouse fully automatic dishwasher. Call after 5 p.m. 471-1395.

New & Used Air Compressors
HALFORDS RADIATOR SERVICE
471-4014

For Sale — 70 Horse power. Mercury Motor 16 foot Fiber glass boat and trailer 643-2924 Marston.

Pinto 23-B Citizens Band Transceiver. All 23 Channells Mobile or Base. Call 262-3832 after 6 p.m.

CROUCH CAMPERS & TRAILERS
Large selection of Airstream and other Top Brand Trailers.

FOR SALE
Like New Sofa Reasonably Priced. For Information Call 472-0602.

22" Zenith T.V. Black & White Cabinate model perfect condition. Call 471-8533, between 5 and 9 p.m.

Sewing & Alterations Call 471-1346

For Sale — Antique Buddet Hutch with table and 6 chairs. Call 667-5187.

THIN ALUMINUM plates For Sale. 20 x 36". 20 cents each. The Daily Standard.

12-1-31-tf

CLOSEOUT ON PHILCO REFRIGERATORS
2 — 15 Cu. '
2 — 17 Cu. '
Prices starting at $188.
Moores Firestone
Sikeston, Mo.
471-4557

1971 New Fold down Camper sleeps 7 fully equipped $1150. 471-8892

AUCTION SALE

1st and 3rd Sunday of each month. New & used merchandise Sale starts at 1:30 p.m. at Spencer Sales Co. Bldg. La Forge Mo. Glassware, Antiques, furn. and odds and ends.

For Sale
22 Automatic Rifle with weaver 4x6 scope. Excellent Condition. For more information Call 472-0602.

New Shipment of Lazy-Boy chairs
Rudy's Furn
115 S West St.
Sikeston, Mo.
471-4212

12A—Musical Instruments

PIANOS AND Organs, Baldwin and Wurlitizer. Finest quality at reasonable prices and terms. Rental plan available. Keith Collins Piano Company, 98 North Kingshighway. Phone GR1-4531.

12a-9-2-tf

Pump Organ, Solid black walnut, rebuilt and refinished. Antique $350.00 Phone 314-262-3354 after 5 p.m.

14—Situations Wanted

Wanted — Baby sitting in my home. 214 E. Kathleen. Phone 471-7238.

Will Do Ironings In My Home. Ph. 472-0426.

Wanted house painting, roofing carpenter repair. Free estimates 471-7167

15—Wanted To Rent

Wanted private home in the county. Contact occupant 302 Heath St.

19—Salesmen Wanted

SALESMAN
To solicit accounts for a National Collection Agency. No investment. High Commissions plus Bonus Plan to men meeting our requirements. Age no factor. Write Manager, Drawer 437, Mentor, Ohio 44060.

18—Help Wanted

Exectuvie house keeper in small Hotel. Car Ample free time. Top Salary, and every consideration.

COLLECT
8:30 to 5 P.M.
Ask for Mrs Anderson.

Drivers Needed

OWNER-OPERATORS
The nation's leading transporter of mobile homes needs local and cross-country drivers. Highest pay, liberal life and medical insurance program available, many other attractive benefits. Must own or be able to finance late-model truck.
CONTACT:
Alice Stewart, Parkwood Lakes Estates, Lot 36. Interview: Monday thru Friday (8 AM to 5 PM) Ph: 314-334-7381, Cape Girardeau, Mo.
OR WRITE
NATIONAL TRAILER CONVOY
Department 40, P.O. Box 51096
Tulsa, Oklahoma 74151
AN EQUAL OPPORTUNITY COMPANY

COLORADO
$2 DOWN,
$2 MONTH PER ACRE

Owner liquidating level valley acreage. Great views! Hunting, fishing nearby. Full price only $1980 for 10 acres. $20 down, $20 per month (98 payments.) NO INTEREST. For pictures, information and Guarantee, write:
Realty, Box 17043 T. A.
Denver, Colorado 80217

MEN MEN MEN

Train now to drive semi tractor trailers, local and over the road. You can earn high wages after short training. For application and interview, call 314-241-4783, or write School Safety Divisions, United Systems, Inc., 69 W. East Grand Avenue, St. Louis, Missouri, 63147. Approved for Veteran Benefits.

EARN FOR A SUMMER VACATION, A CAR, CAMP OR COLLEGE FOR YOUR CHILDREN. Be an Avon Representative and earn extra money. Win Prizes. Meet people. Have fun. Its easy to get started. Write Ann Brown. Box 686 Sikeston, Mo. 63801

Baby sitter needed in my home. Call after 5 p.m. 471-6783 References needed.

Stanley Home Products has opening in your vicinity for ladies, who are presently dissatisfied with their job. Call 472-0572 or 471-0041.

Wanted: REGISTERED NURSE for night supervisor. 11-7 shift. Write: St. Mary's Hospital, Cairo, Illinois.

Help Wanted — Young Mechanic to Train for front end work 471-3217

YOUR FAMILY WILL BE PROUD when you earn extra money, Learn the latest makeup tricks and make new friends by being an Avon Representative. Its easy and fun. Opening in Haywood City. Write Ann Brown, Box 686 Sikeston, Mo. 63801

Telephone Collector full or part time. Call 471-1934.

MONEY FOR A SPRING WARDROBE can be yours as you meet people. Win prizes have fun, Avon Territories are available now. Opening in Sunset. Write Ann Brown, Box 686 Sikeston, Mo. 63801

MEN NEEDED TO TRAIN AS SEMI DRIVERS
Experience not necessary. Short training period. Are you tired of layoffs and insecurity? Professional truck drivers earn far above the national average with minimum layoffs. Local and over the road training available. For application and interview call 901-274-0996, or write School Safety Director, United Systems, Inc., 2979 Lamar Avenue, Memphis, Tennessee, 38114. Approved for Veterans.
Name
Age
Street
City
State
Phone
Zip
Check here for G.I. information
( ) Veteran
( ) Non Veteran

FARM SECTION

Pickett Dare. York seed Beans. Jewel Blalack. 471-0149

For Sale — Custer seed beans Robert Scherer. Bell City, Mo 733-4340

For Sale — York Seed beans. Also 1 saddle. Paul Joe Witt Cal 667-5577.

24—Special Services

Piano Students - schedule now for summer or beginning in September. 471-2314, Laretha Harris.

HERSCHEL DEAL Moving and Delivery. 24 Hour Service, 471-0435, If no answer, 471-4212.
24-10-4-66

HOUSE CLEANING
Complete - Home - Office Cleaning — Once a month or once a year. One call does it all — carpet, ceilings and walls.
SERVICEMASTER SOUTHEAST
Cape - Phone 334-3776
SPECIAL FIRE CLEANUP SERVICE
ServiceMASTER

CUSTOM PICTURE framing. Milton Sadler, Ables Road. Phone 471-5982.
24-6-25-tf

Tennis Lessons given by Lewis Conely. Call 471-6542 after 5:30 p.m.

Statlers Nursing Trimming and Spraying Guaranteed. 624-5802. Dexter, Mo.

INVISIBLE REWEAVING, Mable Matthews, 405 Virginia. Phone 471-0941
2302-7t

TRASH HAULING. Weekly service or job lots. Trash barrels for sale. Phone 471-1694 or 472-0313.
21-1-8-tf

Home Repair Service — House painting interior and exterior. General House repair free estimate. Call 471-7190.

AUTO AIR CONDITIONING
ALL MAKES & MODELS.
GET YOUR CAR READY FOR SUMMER DRIVING
REPAIR SERVICE INSTALLATION
WOODY'S GULF
2007 E. MALONE SIKESTON, MO.
471-9973

BE INDEPENDENT

Investigate how you can own a

ONE HOUR MARTINIZING

The Most in A Business Opportunity No Gimmicks. No Tie-Ins. Over 3,000 stores now in operation. About $10,000 - $15,000 cash required. Write or call D. J. Schultz, 7730 Carondelet, Clayton, Mo. 63105, 314-725-8338

EXPERIENCED HELP

WE NEED EXPERIENCED HELP FOR COLD HEADING - ROLL THREADING - SLOTTING OPENINGS ARE AVAILABLE IN BOTH OUR ROCKFORD, ILL. AND ST. LOUIS, MO. PLANTS. WE ARE PRESENTLY WORKING AN MINIMUM OF A 45 HOUR WORK WEEK. REPLY TO OR CALL ELCO INDUSTRIES, INC.
1111 SAMUELSON ROAD
ROCKFORD, ILL. 61101
815-397-5151

Furniture shampooing Carpet installation Bill Sloan. 471-0211 if no answer 667-5193.

Sign Painting, Trucks, Lettered Mail boxes, Boats - Race Cars, Scenery in Rec. Rooms, Baptistries Painted. Special Rates to churches. Stone Signs 203 Cresup St. or Trading Post, Sikeston, Mo.

Single phase and 3 phase motors. Hydrolic Hoses & fittings V-Belts. Sheaves Wiring Contractors.
Hambrick Electric Co.
505 Greer.
471-1631

Exterior & Interior Painting 667-5398.

FLOOR TILE
Ceramics, linoleum Kitchen & bath. carpet. Cabinate Tops. Phone 471-5213. Marvin Ward.

NEW & USED CARS

1967 Chevy Impala. 2 door Hardtop — All power factory air. 262-3832.

For Sale — 1966 Station Wagon, 289 Engine Cruiz a-matic, Good Car, Call 472-0396

1963 Ford Station Wagon air conditioning, Power Steering Phone 471-6431 after 6 p.m.

1969 Ply. Fury III 4 Door Hard Top Power Steering, Brakes and Air. Good Condition. $1600 or best offer this week. See at 530 Vernon after 5 p.m. Call 471-2704

For Sale — 1967 G.T.O. 400 Cu. inches motor. Red with Black Vinal top - Black interior, mag wheels, New Seat trac tires $1600. Morehouse Call 667-5588

1965 Chevrolet $200. 1963 Volkswagen $400. 18 Cu. ft. Kelvinator upright freezer. $100. Phone 379-3953 Portageville.

1964 Oldsmobile 88 4 door Hard top. Good Condition $450.00 MU3-4201

1970 Chevell SS 396 4 speed 30,000 miles on warrantee 262-3832 $2500

Willy's jeep pickup, four wheel drive. Call 264-2893 after 6 p.m. week days.

For Sale 1968 Dodge Dart with air conditioning. Take over payments. Car can be seen at 609 Dempster.

For Sale — 1970 Chevelle. SS 396 eng. 4 speed, 19,000 actual miles. $2765. Call 471-5089 Call after 6 p.m.

For Sale — 1966 Plymouth Fury III; 1964 Chevrolet Impala Convertible; 1969 Ford LTD. Delta Loan. 471-2077.

For Sale — 1960 and 1969 Volkswagen in top shape. See or Call after 5 p.m. weekdays and anytime on weekends. Phone 1-276-2614

20—Lost & Found

FOUND
All American Dog Female. Found in Vic of Mid School. To claim Call 471-6319. Describe plus $12 Vet fee.

26—Pets

Registered toy Pekingest, Peek-a-poo and Poodle puppies. Ralph Henson, Illmo, Mo. 264-4678

Dogs for Sale — 3 registered Beagles. 1 Lavedor Retiever 1 year old. 472-0269.

Beautiful tiny toy poodle puppy. Call 471-2377.

For Sale — AKC Toy Poodle Puppies. Dave McCormick, Charleston, 683-3571

Show Quality blond Pekingese puppies. AKC Registered $50 Cape Phone 334-3281

Poodles — Toys and Minitures All colors — LaMaire's Poodle Ranch 785-6215

A.K.C. Toy poodles, pocket toys, and miniture whites, blacks, apricots, silvers, and chocolates. Pikengese different colors and whites. Chihuahuas very small breed. 264-2526 or 264-9978.

Poodle Grooming. Experienced. Reasonable prices 667-5872

Doberman Pinscher Pups. Guard Pet or Show. Poplar Bluff. 314-785-0629

Peke a poo puppys 1 male poodle 2318 Perkings Poplar Bluff, Mo. Call 785-1730

REAL ESTATE SECTION

For Sale — 392 acres four miles south of Morehouse, $550 per acre — Owner will carry Second Mortgage, long term, six per cent interest. Contact Dan Whittle, 667-5611.

For Sale
1 bedroom home in Morehouse would lease to responsible person. Call 471-4471.

For Sale — 3 room house, corner lot. under good fence. Reasonably priced. Call 667-5072.

PUBLIC AUCTION

HAVING CLOSED OUT OUR LIBERTY MARKET, WE WILL SELL ALL THE FOLLOWING FIXTURES AT PUBLIC AUCTION TO THE HIGHEST BIDDER

TUESDAY, MAY 18, 1971

LOCATED
913 ST. FRANCIS STREET (ALSO HIGHWAY 84)
KENNETT, MO.

10:00 A.M. — RAIN OR SHINE

24 Ft. Tyler Frozen Food with Super Structure Complete with Compressor
32 Ft. Friedrich Refrigerator Produce Cases with Super Structure Complete with Compressor
20 Ft. Friedrich Refrigerator Fresh Meat with understock Dept. Complete with Compressor
10 Ft. Hill Refrigerator Fresh Meat with Understock Dept. Complete with Compressor
24 Ft. Hussman 4 Deck Dairy Refrigerator Cases Complete with Compressor
12 Ft. Tyler Island Ice Cream Cases, Self Contained Compressors
4—National Cash Registers
1—Victor Adding Machine, Electric
1—Office Desk
1—Office File Cabinet
6—Check Out Scales
1—Dieboldt Cylinder Money Safe
1—Produce Estimate Scale
1—Inter-Com System
1—6'x4' Upright Freezer
1—Trailer Freezer-Mobile
1—Pepsi Drink Box
33—Baskarts for Shopping
2—Stock Trucks
1—Federad Self Contained 3 Deck Meat Case, 6-ft., Complete with Compressor
1—Large "Rotto-Chef" BBQ Machine
1—Hobart Meat Slicer
1—Pre-Pak Meat Scale
1—Meat Table 7'x8'
1—Dove Meat Wrapping Machine
1—Metal Meat Wrapping Table 10"
1—Electric "Sanitary" Meat Cubing Machine
2—Meat Blocks
1—Hobart Meat Saw, Model 5116
1—3-H.P. Meat Chopper and Table
1—Toledo No. 500 Exact Weight Scale
1—"Dove" Produce Wrap Machine Model 600
1—Toledo Pre-Package Produce Scale
1—Meat Beam Scale - 600-lb. Capacity
1—Floor Polisher — Heavy Duty Commercial
1—6'x6' Walk-In Dairy Cooler
1—6'x85 Walk-In Produce Cooler
4—Check Out Stands
1—Wall Shelf 15'
1—45' Wall Shelf
1—Wall Shelf 25'
1—24' Bread Section
2—Gondola Shelves 39' Each
1—Gondola Shelf 47'
1—12' Wall Shelf
1—22' Corner Shelf

TERMS CASH DAY OF SALE

LIBERTY SUPER MARKET
913 ST. FRANCIS ST., KENNETT, MO.
BECK & McCORD AUCTION COMPANY, INC.

For Sale
1 Block with 22 lots on it Miner. Call 471-4945 Day or Night.

SAVE TIME-SAVE MONEY USE WANT ADS

Large older home. Excellent condition 2 large lots, good location in Parma. Owner will consider financing or trade. Priced $7500. Phone 686-1023. Poplar Bluff.

3 Bedroom Home. 822 Lake. St. $8000. Pay owners $1500. take payments of $62.00 per month. Call 471-2710.

Building Lots ½ to 1 acre on Black top roads adjoining Miner. Call 471-5400 or 471-0324

400 ACRES
WEST KY.
A Beautiful Farm. 360 acres corn just planted Walking distance to high school. Can see whole farm from air conditioned home. Call Bob Rottgering, Person to Person. 1-502-442-0544

Leaving Area must sell 1971 Concord 35' 2 Bedroom Travel trailer. Call 547-5386 after 4 p.m. Weekdays. or write Box 123. Perryville, Mo.

8½ acres Country lot $800 each. Gas, Phone, Elect on Premises. 1 Mi East and ½ mile N of Mine Financing available. Phone 471-5528.

For Sale
5 acre lots in the Sikeston School Dist. Terms. Call 471-3614 after 6:00 P.M.

For Sale — 3 Bedroom House Craven St. Miner 471-0002

For Sale — 1 lot for Mobile Home parking paved street with concrete pad & patio, All utilities under ground. $3200. Call 471-4945 Day or Night.

For Sale or Rent — House in Tanner. 4 large rooms bath utility plus pump house. Garage. Reasonably priced - In Tanner Sikeston R No. 1 471-5592

Owner Transferred. 3 bedroom 2 baths, Large Den. 1 year old. Assume equity or new F.H.A. Loan. Call 472-0518.

House for sale in Hunter Acres — 3 bedroom, 2 full baths - large living room. Kitchen with built in dishwasher - dining room - fully carpeted - with drapes family room and storage in basement. Double carport with storage, large yard and shade trees central heat & air. Bricked in Patio Call 471-3866

For Sale in Canalou. 5 Bedroom House, large kitchen and living room. Bath & Carport. Large Metal Bldg at back. Across Blacktop street from school. $3000. Will accept late model car or pickup as trade in. Phone 667-5667 after 2 p.m.

OPEN HOUSE
315 + 817 Caimbridge Drive
Sunday May 16 — 1 P.M. to 5 P.M.
FHA — VA — or Conventional Financing available.
Charles M. Mitchell, Realtor — 305 Tanner Street, Sikeston, Mo.

FOR SALE
RETIREMENT OR SUMMER REDWOOD A FRAME HOME ON KENTUCKY LAKE. 2 BEDROOMS, FULL BASEMENT, LARGE LAKE FRONT LOT, 10 MILES FROM MURRAY, KY.
Phone (502) 436-5862, or write
Rt. 5, Box 567, Murray, Ky. 42071

FOR A LOT
THIS IS A LOT OF LOT
Buy and Build in Hunter Acres West
Sikeston Real Estate Company
See the realtor of your choice.

Looking Back

Sikeston's 'Hard Luck Girl' Falls in High School Corridor

50 years ago
May 15, 1921

Vanduser--Mrs. W. B. Botts is very ill this week.

Charleston--Buckner Ragsdale is in St. Louis on business this week.

McMullin--A large attendance was present at church services Sunday.

Commerce--Mr. and Mrs. Mabry were in Cape Girardeau Monday.

40 years ago
May 15, 1931

R. A. Lewis, who for many years farmed north of Sikeston on the Ranney Applegate farm, died at the home of his daughter, Mrs. I. G. Lewis, 816 North Kingshighway, Wednesday morning at the advanced age of 82 years. He had been in failing health for more than a month. Charleston--Tilden Hendrix Lutz, aged 55 years, died Sunday at St. Francis Hospital, Cape Girardeau, following a lingering illness caused by complication of diseases.

Mrs. W. M. Roberston is in receipt of a beautiful drawing made by her daughter, Mrs. Alice Arthur of Akron, Ohio, sent to her on Mother's Day. The print is on display at the Derris Drug Store.

Sikeston's original hard luck girl, Flava Carroll, was taken to Shriner's Hospital in St. Louis Thursday morning after she had fallen in a corridor in the high school building and broken her leg. Flava was confined for months in hospitals here and in St. Louis, recuperating from operations which restored her ability to walk. She was the victim of infantile paralysis.

30 years ago
May 15, 1941

Mrs. California Adshier, 85-year-old former resident of Sikeston, died Saturday in Sullivan at the home of a daughter, Mrs. P. J. Brand, from infirmities of advanced age. She had been in ill health several weeks.

New entrance posts, built of red granite shipped here from Arcadia, have been erected at Harvey Parks Airport, where two tennis courts and two sidewalk connections are being constructed. The posts bear the inscription on polished granite, "Harvey Parks Airport 1940."

Mr. and Mrs. C. N. Carlson, 713 East Gladys street, left Saturday for Paducah, Ky., where they will make their home. Mr. Carlson has been associated with Grabers Store here. At Paducah, Carlson will manage one floor of the Paducah Dry Goods Co.

One flying cadet was killed almost instantly and another hurt, Friday morning in a collision of army planes at the auxiliary field of the Air Corps Training Detachment, eight miles north of Sikeston. Dean Walter Cooper, 21, Lafayette, Ind., was killed in the mishap. Reed Cody Owens, Praise, Ky., sustained lacerations and bruises, but was not critically injured.

Mr. and Mrs. M. H. Sutton of Matthews observed their 50th wedding anniversary on May 4 at their home there.

20 years ago
May 15, 1951

The Sikeston High School Bulldog baseballers pulled another one out of the fire yesterday but this time managed to complete the job in regulation time. They defeated the Cape Preps under the lights at Cape Girardeau, 6-3.

With the First Calvalry Division, U.S. Army, in Korea--Pvt. Kenneth L. Riddle, son of Mrs. Effie Riddle, 715 West North street, is on the Korean front, fighting with the First Field Artillery Battalion.

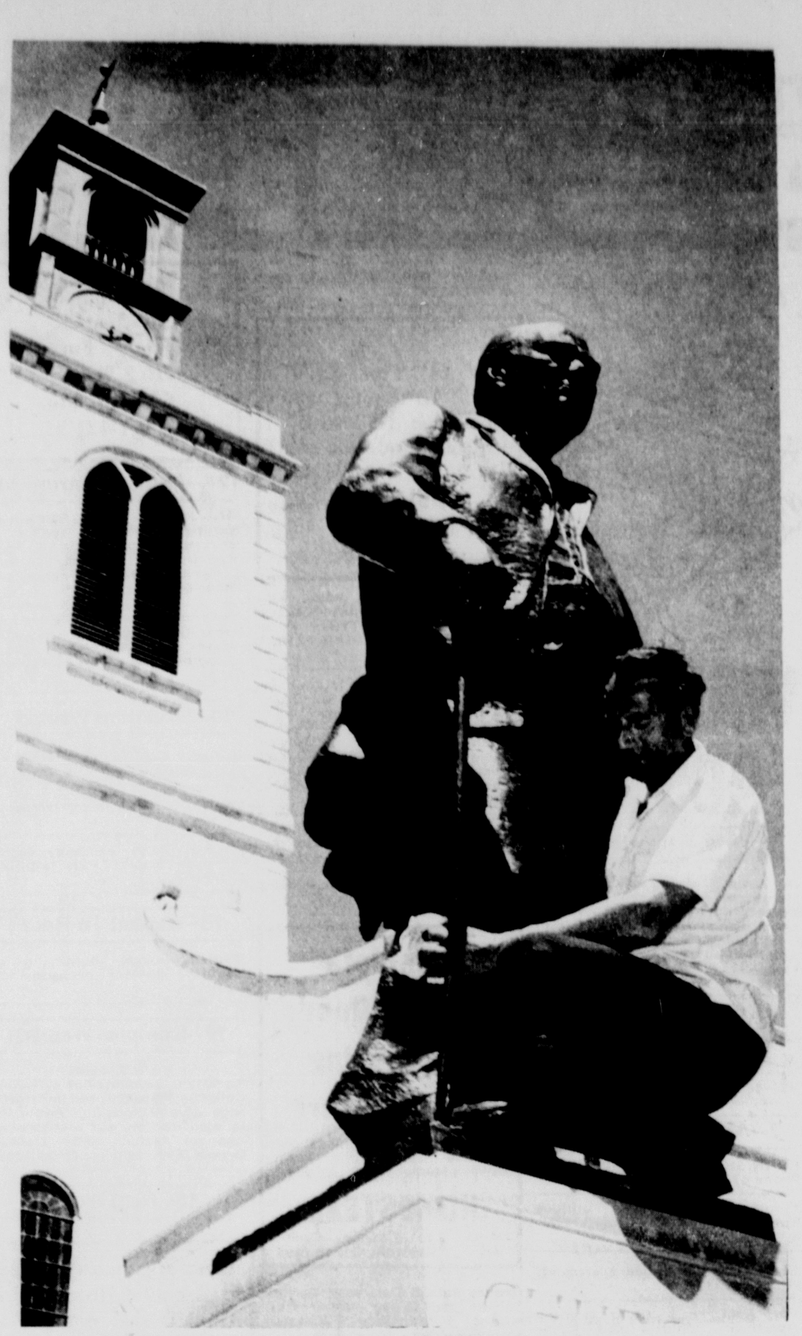
Little Linda Sue Hollifield was honored yesterday afternoon with a party on her second birthday given by her mother, Mrs. C. E. Holifield.

A baby girl was born yesterday afternoon to Mr. and Mrs. Hiram Williams in Southeast Missouri Hospital in Cape. Mr. and Mrs. Jerry P. Holland of New Madrid are parents of a baby boy born yesterday at the Delta Community Hospital.

A son was born to Mr. and Mrs. James Evans of Blodgett yesterday.

It's a baby girl for Mr. and Mrs. John Turman of Catron born yesterday.

A daughter was born to Mr. and Mrs. Orville Powell of Sikeston yesterday.



FRANTA BELSKY, the sculptor of the new statue of Winston Churchill at the Winston Churchill Memorial in Fulton, polishes the 12,000-pound, eight-foot statue after it was placed upon its pedestal near the Memorial.

Appraisers Selected For Urban Renewal

CHARLESTON — The selection of a "project area committee" and the hiring of appraisers for the local urban renewal project were the major items of business for the Charleston Land Clearance for Redevelopment Authority Urban Renewal Board) Wednesday night at city hall.

The 30-member project area committee has several functions in the urban renewal program, according to the city's consultants, R. W. Booker and Associates, St. Louis.

The committee members advise the urban renewal board, participate in the decision - making process, and takes information back to their neighbors in the urban renewal area.

Appointed to the committee were the following: Mrs. Tom Russell, Mrs. Earline Cassell, Jackie Whiteside, Marie Morris, Miss Lucile Howlett, Alfreda Rogers, Cubie Townsend, Bill Owens, the Rev. E. L. Betts, Mike Lane, Flora Mason, Hazel Laster, Genevea Moore, Cornelius Rolwing, Hattie Kimble, Abner Beck, Dorothy Coleman, Raleigh Cox, Ethel Moore, Bill Knight, Marcella Mason, Bob Coon, Elgin McMikle, Azalea Jones, Susie Lucas, Sarah Brooks, Mattie Jackson, A. J. Harris, Bill Cravens, and Cathy Donald.

The PAC met Thursday night and elected Mrs. Alfreda Rodgers chairman and Mrs. Cathy Donald vice - chairman. The group will be meeting once every two weeks during the present planning phase of the urban renewal project, and will meet monthly thereafter, until completion of the project.

At Thursday night's organizational meeting, Ron Denton of the consulting firm explained the project area and described progress on the project to date. Also on the program was Miss Marie Dodson, who is making the diagnostic and social survey of the project area.

At its regular meeting Wednesday night the Urban Renewal board approved the proposal of the Homer Akins Co. of Ft. Worth, Tex., to conduct the first acquisition appraisal in the project area. A second acquisition appraisal will be made by the Ron Brown Co. of Victoria, Tex.

Fees to be charged by the two firms were negotiated to the same level. The fee for each parcel of property to be appraised will be as follows: Residential lots with one structure $45; each additional structure $20; commercial property with one structure $100; each additional structure $25; industrial property with one structure $125; each additional structure $25; and vacant property $15.

Two independent appraisals are required by the federal Department of Housing and urban Development before any property can be purchased.

The Akins company was also granted the contract for making the first disposition appraisals. This is the appraisal of a piece of property for re-sale after the land has been purchased and cleared by the urban renewal Authority. Akins' bid was $2,000, based on an estimate of the number of pieces of property involved.

The Akins company was also awarded the contract for making the Land Utilization and Marketability Study (LUMS) required under the HUD procedure guidelines. This study leads up to the final disposition appraisal, for which no contract has as yet been awarded. Akins' bid for the LUMS was $3,800, compared to $4,500 for the Brown firm.

Appraising will begin about May 17, according to City Manager Richard Martin.

In other action last week the urban renewal board:

Approved payment of rent on the Chamber of Commerce office for the months of May through July, until a permanent urban renewal office is established;

Approved the requisition of $171,000 in funds from HUD to cover the costs of the six - month planning phase of the local project;

Voted to join NAHRO (National Association of Houseing and Redevelopment Officials).

Discussed publication of a list of do's and don'ts for residents of the urban renewal area, to explain the procedures being undertaken and how they affect the residents and property owners in the area.

May is the month the poets rhapsodize about—unless they live in our climate

Blowfish are found in many species and are also known as porcupinefish, balloonfish, swellfish and puffers. These names are derived from its ability to take water or air into a saclike outpocketing on its gullet, The World Almanac notes. This inflation serves as a defensive mechanism which it employs when removed from water.

The Daily Standard,
Sikeston, Mo. 10
Saturday, May 15, 1971

Cliburn on Opening River Festival Program

ST. LOUIS (AP) — Pianist Van Cliburn and the St. Louis Symphony Orchestra will be on the opening program July 10 of the Mississippi River Festival on the Edwardsville campus of Southern Illinois University, it was announced Wednesday.

The concert will be one of six classical programs. There will also be six pop concerts and 11 folk, pop and rock concerts.

The classical series will be on Saturdays, starting at 8:30 p.m. They will feature guitarist Andel Romero July 17, a tribute to the late conductor Sir John Barbirolli and George Szell on July 24, soprano Roberto Peters on July 31, conductor Morton Gould on Aug. 7 and pianist Leonard Pennario on Aug. 14. The first four concerts will be conducted by Walter Susskind.

The pop concerts will be on Sundays starting at 7:30 p.m. pianist Jeffrey Siegel will perform on July 11, conductor Henry Mancini on July 18, trumpeter Doc Severinson on July 25, conductor Morton Gould on Aug. 1, conductor Arthur Fielder and pianist Ruth Slenczynska on August 8, and conductor Andre Kostelanetz and the symphony's concertmaster, Max Rabinovitsj, on Aug. 15.

House Refuses to Take up Tax Bill

JEFFERSON CITY (AP) — The Missouri House refused Thursday to take up a sales tax increase bill Monday as a special order of business.

The vote rejecting the move of majority leader Richard J. Rabbitt, D-St. Louis, was 57-82.

The measure has been lobbied by Mayor A. J. Cervantes of St. Louis and other municipal leaders as a way out of the fiscal crises now faced by many Missouri cities.

It would increase the sales tax from 3 cents on each dollar of retail sales to 5 cents and rebate the increased revenue to cities and counties.

It would also eliminate many of the present items exempt from the sales tax, including automobile parts, railroad rolling stock or aircraft, machinery used in manufacturing or mining, breeding animals or poultry, newsprint, film or record rental, pipeline pumping equipment, electrical energy used in major manufacturing and others.

Cervantes was in Jefferson City last week trying to get support for moving the bill up on the cluttered House calendar. It now is down the list about 235, almost certainly blocking its consideration this year.

The House did agree to consider bills Monday that would:

Provide for interstate compacts on pest control, down about 110 bills on the calendar.

Provide for subdistricts for the election of trustees in a junior college district, down about 137 bills on the calendar.

Bar national banks from taking tax credit for tangible personal property they hold, down about 130 bills.

Make Jan. 15 "Doctor Martin Luther King" day but not a state holiday, down about 112 bills.

Permit public employes to organize and negotiate wages and hours, down about 170 bills.

Permit public employes to organize wages and hours, down about 170 bills.

The Prayer *from The Upper Room*

As they were eating, he said, "Truly I say to you, one of you will betray me." And they were very sorrowful, and began to say to him one after another, "Is it I, Lord?" (Matthew 26: 21-22, RSV)

PRAYER: Forgive us, Father,for those times we betray You by our unconcern and our unforgiving spirit toward our fellowmen. Amen.

Churchill Statue to Be Unveiled

FULTON--Winston Churchill returns to the Westminister College Campus in Fulton.

An eight-foot bronze statue of Sir Winston Churchill sculpted by Czech-born Franta Belsky, will be unveiled Sunday. The statue, which will stand on a five-foot plinth near the restored church of St. Mary, Aldermanbury, will be an added attraction of the Winston Churchill Memorial and Library.

Franta Belsky first met Winston Churchill when he was 19. That was in Warwickshire, England, in 1940, where young Belsky was stationed as a gunner in the Czech forces. It was at that time that Belsky decided that he would like to sculpt Churchill and then began collecting material and making sketches for what would ultimately be the statue at the Churchill Memorial.

Some of Franta Belsky's other well-known works include a sculpture of Admiral Cunningham in Trafalgar Square and the thirty-foot-high "fountain" in London's Shell Centre.

The statue is a gift to the Winston Churchill Memorial of Mr. and Mrs. Clark R. Gamble of St. Louis. Gamble, a former president, then chairman of the Brown Shoe Company, has served Westminister as a trustee since 1960. One of his ancestors, the Civil War governor of Missouri, Hamilton Gamble, was a member of the First Board of the Trustees of Westminister College in the 1850's.

The church, which is the focal point of the Winston Churchill Memorial, is a 12th century Christopher Wren Church, which was transshipped from London and reconstructed on the Westminister Campus. The church, which is a most beautiful and interesting structure, was dedicated May 7, 1969. The Westminster Campus was the site where Churchill delivered his famous "Iron Curtain" speech March 5, 1946.

Children Testify to Mother Shooting Father to Death

BUTLER, Mo. (AP) — A Bates County jury heard two children, 13 and 15, testify about events leading up to the shooting death of their father last August, then returned a verdict of second degree murder and recommended a sentence of 17 years in prison for the children's mother.

The one-day trial on a first degree murder charge convicted Mrs. Doris Smart, 33, Tuesday in the death of Jack Lee Smart. He died of three .30-.30 rifle bullet wounds, one in the back and two in the chest.

The case was brought to Bates County on a change of venue from nearby St. Clair County where the Smart family lived north of Osceola. Smart had been a carpenter, working much of his time in Kansas City.

On the witness stand the children, Patricia Louise Smart, 13, and Jack Lee Smart Jr., 15, recounted the family's activities last Aug. 21 before the shooting. Finally, the girl told the court Smart had "kind of kicked" her brother, then sent her to a bedroom to bring a belt. While she was in the bedroom, she said, her mother rushed in, picked up a rifle and ordered the father out of the house. At this point, she said, the first shot was fired, followed by two more from the rifle.

The child then testified her mother instructed her to locate a .22 caliber rifle in a closet and give it to the brother. She said her mother told the boy to shoot the mother in the left arm and he did as he was told.

Under the cross examination the boy repeated much of what his sister had testified.

In final arguments, Austin Shute, representing the defendant, said Mrs. Smart had simply "reached the end of her string ... you take so much brutality and then you can't take any more. She shot her husband to protect her children, he said.

The children, who had sat before the trial on either side of their mother and at times during the day with relatives of their father, were gone from the courtroom when the verdict was delivered at 9 p.m. after deliberations of two hours and 40 minutes.

It's The Law

State Brain Invasion Okay

By Jack Strauss, LL.B.

Eddie was 35 years of age and as spooky as a haunted house. In fact, over the years, some of the things he did was enough to frighten Dracula back into his box. Consequently, his father put him in a state mental hospital where he underwent electric shock treatments.

The biggest shock, perhaps, was that the treatments worked. Not only was he rescued from the shadowy depths, but he regained enough intelligence to become appalled at the nature of the shock treatments that had rescued him. He was so appalled that he sued the state for assault and battery.

"Playing around in my brain with electric wires," Eddie complained in court, "was an unlawful invasion of my head. Being an adult person, my consent was required but not obtained."

"His consent was a case of mind over matter," was the defense. "He didn't seem to have a mind so it didn't seem to matter. Besides, we had his father's consent. That was enough."

IF YOU WERE THE JUDGE, would you hold the state liable for assault and battery?

This is how the judge ruled: NO! The judge held that, as a general rule, the consent of a parent is sufficient authorization for an operation on a minor. The same rule of consent can reasonably be applied to an operation on a mentally ill adult, concluded the judge, so that the consent of Eddie's father was sufficient.

(Based upon a 1963 New York Supreme Court Decision).

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STEVE MCQUEEN
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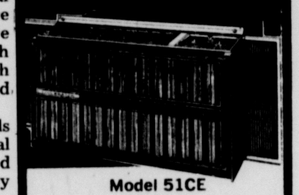
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THE FAMILY CIRCUS By Bil Keane

"I'm practicing scaring the pitcher."

THE RYATTS by Jack Elrod

PEANUTS by Schultz

OUT OUR WAY by Neg Cochran

Today In U.S. History

By THE ASSOCIATED PRESS

Today is Saturday, May 15, the 135th day of 1971. There are 230 days left in the year.

Today's highlight in history:

On this date in 1940, the Netherlands surrendered to Germany in World War II.

On this date:

In 1571, Moscow was burned by the Tartars.

In 1602, Cape Cod was discovered by the English navigator, Bartholomew Gosnold.

In 1767, Genoa sold the island of Corsica to France.

In 1862, the U.S. Department of Agriculture was established by Congress.

In 1918, the first regular air mail service began between New York, Philadelphia and Washington.

In 1924, Congress passed a bill putting immigration into the United States on a quota basis.

Ten years ago: The U.S. Navy's first nuclear-powered guided missile frigate, the Bainbridge, was launched at Quincy, Mass.

Five years ago: The United States said the military and political headquarters of NATO should be moved from France to Belgium.

One year ago: Jackson State College in Mississippi was closed after two black students were killed and nine wounded by police gunfire.

SIDE GLANCES by Gill Fox

"Well, our company's left . . . we've had the season's first garbecue!"

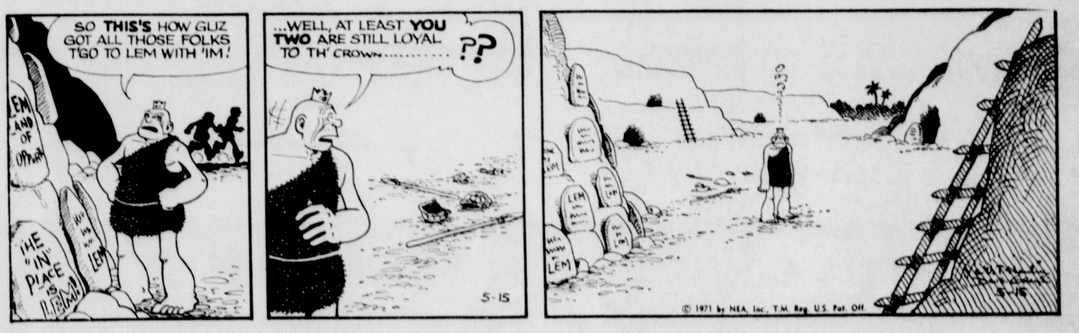
MARY WORTH by Saunders & Ernst

CAPTAIN EASY by Leslie Turner

STEVE CANYON by Milton Caniff

THE PHANTOM by Falk & Berry

ALLEY OOP by V.T. Hamlin



BEETLE BAILEY by Mort Walker

OUR BOARDING HOUSE with Major Hoople

CARNIVAL by Dick Turner

"Do you suppose he's using hallucinatory drugs? He thinks I can afford a new car this year!"

Fast-Moving Trio

PRINTED PATTERN

4692
SIZES 8-18

by Anne Adams

It's the work clothes look with western dash—the rightest way to go places this summer! Sew jacket, either skirt version, pants, shorts in knit.

Printed Pattern 4692: NEW Misses' Sizes 8, 10, 12, 14, 16, 18. Size 12 (bust 34) jacket, pants 3⅝ yards 45-inch.

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Pattern Dept., 243 West 17th St., New York, N. Y. 10011. Print NAME, ADDRESS with ZIP, SIZE and STYLE NUMBER.

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"STILTS, ACCORDING TO THE RULE BOOK... ARE YOU LISTENING?"

This and That

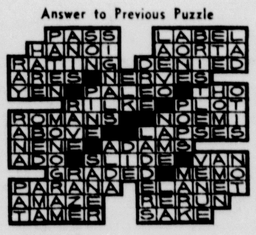
ACROSS

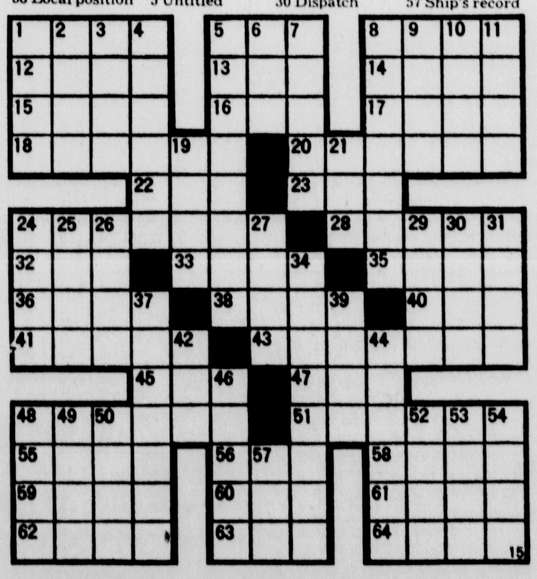
1 Adolescent year
5 Seine
8 Military installation
12 Rant
13 Fruit drink
14 Notion
15 American inventor
16 Sea (Fr.)
17 Costly
18 Braying implement
20 Awards for bravery
22 Feminine nickname
23 East Indian timber tree
24 Parts of shirts
28 Succinct
32 Lubricate
33 Brother of Jacob (Bib.)
35 Stagger
36 Harvest
38 Local position
40 Writing fluid
41 Namesakes of a British queen
43 Runs aground, as a ship
45 Legal point
47 Conclusion
48 Regular
51 Ransom
55 Kirghiz mountain range
56 Arab name
58 Preposition
59 Confined
60 Heavy weight
61 Cone (comb. form)
62 Drunkards
63 Hen product
64 Russian ruler

DOWN

1 Journey
2 Roof edge
3 Nights before
4 Cuddle
5 Untitled
6 City in the Netherlands
7 Conditions
8 Violinist (coll.)
9 Ancient Greek theaters
10 Genuine
11 Old salts
19 Reside
21 Consume food
24 Rail bird
25 Mortgage
26 Enthusiastic ardor
27 Capuchin monkeys
29 Check
30 Dispatch
31 Members of a fraternal group
34 Giving voice to
37 Lets
39 Sea eagle
42 Body of water
44 Habituate
46 Fine-grained rock
48 Snoozes
49 Margarine
50 Rave
52 Son of Seth
53 Heating device
54 Nautical term
57 Ship's record

Answer to Previous Puzzle





STAR GAZER

By CLAY R. POLLAN

Your Daily Activity Guide According to the Stars.

To develop message for Sunday, read words corresponding to numbers of your Zodiac birth sign.

1 Answer	31 Squarely	61 Of	
2 News	32 Self-	62 To	
3 Over-	33 The	63 Expression	
4 Accept	34 Your	64 Be	
5 Anxiety	35 Life	65 Your	
6 Excellent	36 May	66 To	
7 If	37 Mind's	67 Love	
8 Invited	38 Be	68 Now	
9 To	39 Trouble	69 Romance	
10 Face	40 Today	70 If	
11 Morning	41 Keen	71 Outing	
12 Facts	42 Know	72 Recreation	
13 Developments	43 Today	73 Make	
14 Please	44 Of	74 Token	
15 Not	45 Could	75 Conquer	
16 Help	46 Today	76 Money	
17 Or	47 Call	77 And	
18 Day	48 Day	78 Hopes	
19 Let	49 Don't	79 Ignore	
20 Nice	50 Go	80 You're	
21 Enjoy	51 Has	81 Fun	
22 Causes	52 For	82 Major	
23 The	53 On	83 Importance	
24 Mail	54 An	84 Free	
25 What	55 You	85 Them	
26 Sympathetic	56 To	86 Or	
27 For	57 Tend	87 And	
28 Needless	58 Offer	88 Frolicking	
29 Surprise	59 Forth	89 Plans	
30 People	60 Entertaining	90 Entertaining	

ARIES MAR. 21 – APR. 19 — 3- 5- 9-14 — 22-28-39

TAURUS APR. 20 – MAY 20 — 11-13-16-55 — 62-73-76

GEMINI MAY 21 – JUNE 20 — 4- 7- 8-43 — 53-54-71

CANCER JUNE 21 – JULY 22 — 20-29-40-45 — 64-67-74

LEO JULY 23 – AUG. 22 — 21-25-35-51 — 56-58-68

VIRGO AUG. 23 – SEPT. 22 — 6-18-27-32 — 63-72-86-90

LIBRA SEPT. 23 – OCT. 22 — 34-37-41-46 — 50-59-75

SCORPIO OCT. 23 – NOV. 21 — 15-33-48-52 — 60-77-81-88

SAGITTARIUS NOV. 22 – DEC. 21 — 19-26-30-42 — 65-78-87-89

CAPRICORN DEC. 22 – JAN. 19 — 1-23-47-61 — 69-70-80-84

AQUARIUS JAN. 20 – FEB. 18 — 10-12-31-49 — 57-66-79-85

PISCES FEB. 19 – MAR. 20 — 2-17-24-36 — 38-44-82-83

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Good · Adverse · Neutral

5/16

SU 21

PET DOCTOR

By T. M. Eagle, D.V.M.

NO SURGERY RETURNABLES

QUESTION: Our nine-month-old, blue-eyed, white cat was neutered last spring. They say this type of cat is valuable. Can we do anything about the castration as we have so many requests for his kittens? (Mrs. Cooper, Cleveland, Ohio)

ANSWER: So sorry. What has been done has been done. Generally it takes about a month for the neutered cat to change his male ways after castration. From then on he could care less about social activities. He is supposed to refrain from straying from the house now, like most eager male cats will do. He will stay home out of harms way and let the other male cats do all the fighting and make trips to the animal hospital to patch up their wounds and abcesses. All in all, you will see more of your pet than you have in the past. White cats with blue eyes are born deaf. This fellow probably didn't mind too well because he couldn't hear. They are not valuable pets. In fact, cat breeders neuter this color combination because they don't want this fault in their strain of cats. (Send your questions to Dr. Eagle, P.O. Box 1042, Columbia, Missouri 65201).

Deaths

G. L. ANDERSON

CAPE GIRARDEAU--Gaston Lee ("Andy") Anderson, 51, owner of Shamrock Press and Publishing Co., died at 1:07 a.m. Wednesday in a Cape Girardeau hospital after being admitted following a heart attack Tuesday.

Anderson previously worked for the former Missourian Printing and Stationery Co., for a number of years, as a commercial artist, beginning in 1946. He then was employed by Missourian Litho and Printing Co., from April, 1959 until June, 1968 as an estimator, before starting his present business.

He had lived in Cape Girardeau since 1946, moving here from Sikeston, and was a member of St. Vincent's Parish.

He retired in June 30, 1969, from the Air Force Reserve, 9638 Flight B. He had been a member of the American Legion Drum Corps, and a scoutmaster with the Boy Scouts.

Born Dec. 20, 1919, at Painton, he was educated in the Dexter public schools and graduated from the high school there. He also attended State College and Ringling School of Art.

On Nov. 23, 1941, he married Barbara I. Peerman at Malden, and she survives.

Also surviving are two sons, Ronald Anderson, Los Altos, Calif., and Brian Anderson; a daughter, Mrs. Gordon Huckstep, Cape Girardeau; his mother, Mrs. Lona Anderson, Dexter, and a sister, Mrs. Ben Sanders. Lyndhurst, Ohio.

Parish prayers were said at 7 p.m. Friday at Walther's Funeral Home.

Services were 10:30 a.m. Saturday at St. Vincent's Catholic Church, with the Rev. Fr. James N. Thompson, pastor, officiating.

Burial was in St. Mary's cemetery.

RAYMOND MAYABB

EAST PRAIRIE -- Raymond L. Mayabb, 64, died at 6:45 a.m. Friday in the Centerville township hospital in East St. Louis, Ill., of a heart attack.

He was born April 15, 1907 in Charleston.

He had lived most of his life in Mississippi county and was a retired trucker.

Survivors include his wife, Mrs. Junantia Hildebrand Mayabb; five daughters, Mrs. Francis McCutchen and Mrs. Norma Carlyle, both of East Prairie; Mrs. Ruby Wilkins of Corona, Calif.; Mrs. Helen Carlyle of Joliet, Ill.; and Mrs. Mildred Appleton of the state of California; two stepdaughters, Mrs. Mary Mayabb and Mrs. Netta Jean Lipe, both of Collinsville, Ill.; two sisters, Mrs. Evelyn Parker of Cahokia, Ill. and Mrs. Mildred Bryant of East Prairie; and four brothers, Clarence Mayabb of Roxanna, Ill.; Roy Mayabb of Eagle Lake, Tex.; Marshall Mayabb of Arnold; and Harry Mayabb of East Prairie.

Services will be at 2 p.m. Monday in the Shelby Funeral Home chapel with the Rev. Ted Wimberley, pastor of the First Baptist church, officiating.

Burial will be in W.O.W. cemetery.

LOLA MAEVERS

CARUTHERSVILLE -- Mrs. Lola Maevers, 37, formerly of Sikeston and Blodgett, died today in the Methodist Hospital in Memphis. Death was attributed to broken blood vessels at the base of the skull.

She was a former nurse in the Sikeston school system.

She was born in Blodgett in 1933 and married Arlen Maevers, who worked for the state highway department and was stationed in Sikeston until he was transferred to Caruthersville for construction of the Mississippi river bridge in January, 1970.

Besides her husband she is survived by two daughters, Sherleigh Lee and Ellen Kay.

THOMAS FINLEY

DEXTER--Thomas Richard Finley died Friday in the St. Francis Hospital in Cape Girardeau.

He is survived by his wife, Mary; three sons, Thomas E. Finley of Cape Girardeau, William W. Finley of Dexter, and Harold Finley, state of Washington; one stepson, Russell Clark of Cape Girardeau; two daughters, Dollie Jenkins of Dexter; Christine Slinkard of Rock View; one brother, Veno Finley of Cape Girardeau. Twenty grandchildren and 32 great-grandchildren.

Services will be Sunday at 2 p.m. in the Rainey Chapel.

Burial will be in the Dexter cemetery.

JAMES HESSLINGER

NEW MADRID--James William Hesslinger, 70, died Thursday at the Host House in Charleston, where he had been a patient two weeks.

He received a broken hip Feb. 3 in a fall on ice and was a patient in Missouri Delta Community hospital in Sikeston until two weeks ago.

He was born Jan. 1, 1901 in Missouri.

Survivors include one niece, Mrs. Verna Knight of Charleston.

Services were at 3 p.m. today at Richards Funeral Home chapel with the Rev. Paul Walden officiating.

Burial was in Evergreen cemetery.

Ceremony Set At Population Center Site

MASCOUTAH, Ill. (AP) -- A field on a farm about five miles southeast of this Southern Illinois community of 5,045 will be formally designated the new center of population of the United States Sunday.

Secretary of Commerce Maurice H. Stans will preside over a ceremony on the Lawrence Friederich farm.

The field, which was not planted this year, is the point at which east-west and north-south lines dividing the nation into areas of approximately equal population intersection.

The center of population based on the 1960 census was at Centralia, about 27 miles northeast of Mascoutah.

Illinois Gov. Richard B. Ogilvie and the state's two senators, Charles H. Percy and Adlai E. Stevenson III, will attend the "Center of Population Day Celebration."

Mascoutah is about 25 miles southeast of St. Louis.

Six Treated

Six were treated Friday in the emergency room of Missouri Delta Community hospital:

Eva Louise Rice, East Prairie, fractured hip in fall; William E. Graham, Benton, in car accident; Lawrence Graham, Blodgett, in car accident; Sue T. Richardson, Bell City, in car accident; Roger Stanley Kenedy, New Madrid, hit in mouth with baseball; Jeri Ellen Wenneker, minibike accident.

River Stages

	Flood	Now	Ch.
Chester	27	15.3	+.1
Cape Girardeau	32	21.2	+.7
Cairo	40	36.5	+2.4
New Madrid	34	25.4	+2.1
Caruthersville	32	24.9	+1.9

FORECAST

The Mississippi River at Cape Girardeau will rise .1 Sunday; drop .1 Monday and drop .4 by Tuesday morning.

At Cairo the river will rise 1.3 Sunday; rise .2 Monday and crest at 38.0; then will drop .2 by Tuesday morning.

At New Madrid the river will rise 1.9 Sunday; rise 1.3 Monday and will crest at 29.0 on Tuesday.

At Caruthersville the river will rise 1.6 Sunday; rise 1.0 Monday and rise .6 by Tuesday morning.

There are about 30 stars within 15 light years of the sun. Only seven of these are bright enough to be seen without a telescope.

30-Day Term for Vanduser Man

Jerry Templeton, Vanduser, was fined $31 in city court on a charge of public intoxication and was fined $106 and given 30 days in jail on a charge of driving while intoxicated.

Fourteen others appeared before Judge Jim Sickal Thursday night.

Those who appeared, their addresses, charge and disposition:

Floyd D. Deal, 290 West Gladys, careless driving, dismissed on $6 court costs;

Cecial Jackson, 210 Edwards, assault and battery, $106 fine, disturbing the peace, $21 fine, and resisting arrest, $31 fine.

route one, Charleston, driving through a stop sign, $11 fine; Robert D. Shelton, Kennett, peace disturbance, $41 fine; Robert G. Williams, 215 West Gladys, public intoxication, $15 fine.

Carter C. Higgins, East Prairie, careless driving and being involved in an accident, dismissed on $6 court costs; Gloria Jean Jackson, route one, Bloomfield, petty larceny, forfeited $106 bond.

Everett L. Millan, Piedmont, driving while intoxicated, $106 fine; Anthony Gerald Poole, 229 Harry Street, careless driving and being involved in an accident, $25 fine; Samuel A. Jenkins, 4049 Humphrey, St. Louis, careless driving and speeding, $21 fine; and Gary Baker, St. Louis, public intoxication, $15 fine and credit for jail time, with fine suspended on payment of $6 court costs.

Richard C. Gardner, 304 Arch St., Philadelphia, public intoxication, case dismissed; Ricky Lee Johnson, North West Street, curfew violation, $16 fine; Mary Parr, North West Street, allowing son out after curfew, $16 fine.

Commercial TV, Radio May Be Great, By Jove!

LONDON --For years the British have been charging that Americans are debased by their commercialized radio and television. Secretly, however, it appears that they longed for effervescent gossip, sensationalism, pap, watered dramas, emotional delivery, and even commercials. When Britain's first commercial radio stations go on the air in 1973, it is just possible that some of these furtive wishes may come true.

The pirate radio stations which operated in the North Sea during the 1960s proved the popularity of commercial radio. Radio Caroline, with its 50 kilowatt transmitter, had an audience of 25 million people. Most of this audience was tired of the civilized, stuffy programming from the British Broadcasting Corporation. The ordinary housewife, intent on shopping, chores, and minding the kids, resented the BBC's persistent attempts to elevate her, Pygmalion fashion.

Because the great majority of listeners want pop instead of Haydn, Prime Minister Heath has decided to give it to them -- while insisting that the BBC also continue quality programming. Christopher Chataway, the Minister of Posts and Telecommunications, said on March 29 that plans were being formulated to ultimately permit up to 60 commercial stations.

Public broadcasting of radio programs began in Chelmsford, England, in 1920. From the beginning, the BBC's service was essentially designed by an elite and appreciated by an educated minority. Under the single - minded direction of Lord Reith, the BBC quickly developed the reputation of being the foremost broadcasting organization in the world.

Today, in return for the privilege of viewing or tuning into the BBC, every listener has to pay a $14.40 license fee. The radio fan can select from four channels. Radio 1 is billed by the RADIO TIMES, the BBC program guide, as "Your all day pop service with music on and off the record featuring current hits, new releases and old favourites." radio 2 offers sports, features, and light music.

Radio 3 and 4 provide the cream of intelligent, enlightened, well-balanced programming. Radio 3 concentrates on the most comprehensive musical selections from Monteverdi to Stockhausen. Radio 4 features interviews on such subjects as polling or union leadership, in-depth news programs, serious drama, book reviews, and poetry readings.

BBC Radio was much neglected during the last decade because the focus was on meeting the competition from commercial television. The level of programming did not deteriorate with the end of the BBC's TV monopoly, and the Conservatives began to suggest a similar change for radio. Now it is thought that the commercial radio stations will be placed under the control of an Independent Broadcasting Authority in order to safeguard the public interest.

The British regulations on commercial broadcasting will specify that the radio stations accept only spot advertising. No more than six minutes of commercials will be allowed during any hour of broadcasting. Chataway has also warned that "excessive profits must not be allowed to result from the exploitation of radio frequencies which are a scarce national asset."

Newspapers with a monoploy in a regional area will not be allowed to acquire controlling interest in the local radio stations. This provision, Chataway insists, is to safeguard the objective of providing "an alternative source of national and international news on radio." The Tories are determined to prove that commercial radio need not be a disaster.

Mail Box

May 13, 1971

I'd like to answer the party who signed a card to me as (The League to stop Hypocrites) because they don't like what I say about abortions & want to know if I don't think War is "Legalized Murder."

What Mother doesn't detest War, & grieve until her son returns home safe.

In this mornings news 45,121 American boys had been killed in this war.

My heart aches for my nearest neighbor who lost her youngest son in Viet Nam. And for another neighbor who lost 2 sons in 6 months in Viet Nam, at that time he had 4 sons in the service.

These boys answered their call & gave their all to protect us.

Soldiers are trained for several months or years before they go into battle and they are given guns to protect themselves.

But almost 1 million babies are destroyed through abortion (Each Year) These babies can't protect themselves they are at the Mercy of Mothers who don't want them.

Yes, I hate war. And my heart aches for all the mothers who have lost sons, or had sons wounded in the war.

But I pity the almost 1 million women each year who must for the rest of their lives hear a tiny voice cry out to her. "Mother why did you kill me?"

Almost two thousand years ago a tiny Babe was born in a stable because their was no room for Him in the Inn.

Now babies are killed because there is no room for them in our world.

Pres. Nixon is criticized for not ending the war. How many telegrams did he receive about the Lt. Cally case?

If he received as much mail & telegrams about the murder of our innocent babies maybe something would be done and our world would be a better place to live in.

And shouldn't we all be praying for peace.

Stella Hulshof

Weather Elsewhere

By THE ASSOCIATED PRESS

	High	Low	Pr
Albany, clear	59	31	
Albu'que, clear	81	50	
Amarillo, cldy	83	52	
Anchorage, clear	50	33	
Asheville, cldy	73	54	
Atlanta, cldy	74	59	.28
Birmingham, cldy	73	55	
Bismarck, cldy	70	43	.05
Boise, clear	69	50	
Boston, clear	71	44	
Buffalo, clear	59	39	
Charleston, cldy	75	67	.05
Charlotte, cldy	68	57	.01
Chicago, clear	67	53	
Cincinnati, cldy	74	51	
Cleveland, cldy	60	45	
Denver, cldy	70	44	
Des Moines, clear	84	52	
Detroit, cldy	65	44	
Duluth, clear	73	45	
Fairbanks, cldy	57	38	
Fort Worth, clear	77	47	
Green Bay, clear	69	48	
Helena, clear	60	33	
Honolulu, cldy	M	M	
Houston, clear	80	64	
Ind'apolis, cldy	75	49	
Jacks'ville, cldy	82	69	.37
Juneau, M	M	M	M
Kansas City, clear	84	56	
Little Rock, clear	73	47	
Los Angeles, cldy	75	60	
Louisville, cldy	73	50	
Marquette, clear	73	54	
Memphis, clear	73	51	1.20
Miami, cldy	82	78	
Milwaukee, clear	60	43	
Mpls-St.P., cldy	84	51	
New Orleans, clear	75	52	
New York, cldy	71	47	
Okla. City, clear	78	46	
Omaha, cldy	81	51	
Philad'phia, cldy	74	49	
Phoenix, M	M	M	M
Pittsburgh, cldy	70	45	
Ptland, Me., M	M	M	M
Ptland, Ore., cldy	62	53	
Rapid City, clear	66	44	.03
Richmond, cldy	76	50	
St. Louis, clear	78	55	
Salt Lake, clear	71	48	
San Diego, cldy	64	57	
San Fran., clear	66	51	
Seattle, clear	57	48	
Spokane, cldy	57	43	
Tampa, cldy	88	71	1.95
Washington, cldy	80	47	

CANADIAN CITIES:

Edmonton, clear	59	27	
Montreal, clear	53	35	
Toronto, clear	61	35	
Winnipeg, clear	75	49	.02

(M—Missing, T—Trace)
05-15-71 09.54

Q—For what achievement was the Nobel Prize of 1970 awarded?

A—The prize was awarded to Dr. Norman Borlaug, a farm scientist, who has played a leading role in the "green revolution." The committee specifically cited Borlaug's work in developing new wheat strains that produce bigger yields than the old varieties.

Q—What is the nationality of the name Eve?

A—It is a Hebrew name meaning "life."

Q—What is the usual shape of the human stomach?

A—Man's stomach is shaped much like the letter J.

Eclipse Treat in Store For Astronomy Buffs

CAMBRIDGE, Mass. (AP) -- In a show for amateur astronomers, the last-quarter moon will eclipse Mars Sunday morning.

Mars will disappear for about an hour as the moon passes in front of the planet.

Witnesses will have to get up early—the eclipse begins before 5 a.m. on the East Coast, and before 2 a.m. in Arizona.

Observers in eastern Canada and New England will see only the disappearance of the planet, because it will reappear afer sunrise, explain astronomers of the Smithsonian Astrophysical Observatory. Those in the Far West will see only the emergence, since Mars will already be behind the moon when it rises there after midnight.

The Observatory supplied this timetable:

Boston, disappearance 5:03 EDT, reappearance 6:09 EDT; New York City 4:56 EDT and 6:05 EDT; Jacksonville, Fla. 4:32 EDT and 5:36 EDT; Chicago 3:30 CDT and 4:47 CDT; Omaha 3:16 CDT and 4:32 CDT; Houston 3:05 CDT and 4:12 CDT; Tucson, Ariz. 1:52 MDT and 2:51 MDT.

Memorial Day Opens Tourist Season

JEFFERSON CITY -- Memorial Day -- the official opening of the tourist season and a day of many different types of "firsts".

It's the first day of official business for many tourist attractions across the state.

It's the day for the first family outing, whether it's a picnic at the park, a barbeque in the backyard or a weekend camping trip.

Weather permitting, it's the first time the motor boat hits the water and the first time winter - faded bodies venture into the sun and water -- oh, the sunburns! And, it's the first time for several months that skis feel the warmth of human feet in them and the smoothness of the water beneath them.

Missouri's 500 square miles of water provide for plenty of action for water sports enthusiasts and for those who like to drive and just see what there is to see -- be prepared -- there's plenty to see. The scenery in Missouri isn't to be beaten.

And, if you're the curious type, there are hundred of very interesting museums, beautifully restored home and historic sites. Yes, whatever type of "first" you want for your Memorial Day in Missouri, the Show-Me State can accommodate you.

Of course, with the wide variety of activities awaiting you here, it just might take you a while to make your decision.

On this day of summer "firsts", the Missouri Tourism Commission would like to take this opportunity to ask that you take a few minutes from your fun and enjoyment and recall the actual purpose of Memorial Day -- to remember those veterans who have fought for our country in past wars and in the current one.

And, as you pack your car and prepare to take - off for the day or for the weekend, don't forget to include a most important item -- the litterbag.

Litter -- a terrible blight to the countryside and a dangerous hazard to highway road crews -- cost Missouri highway user close to half a million dollars last year. This is an unnecessary use of tax dollars that you can help prevent by being sure to carry a litterbag in your car or boat -- and be sure to use it!

For travel information for your Memorial Day plans in Missouri write the Missouri Tourism commission, Dept. MD-71, 308 E. High Street, P. O. Box 1055, Jefferson City, Missouri, 65101.

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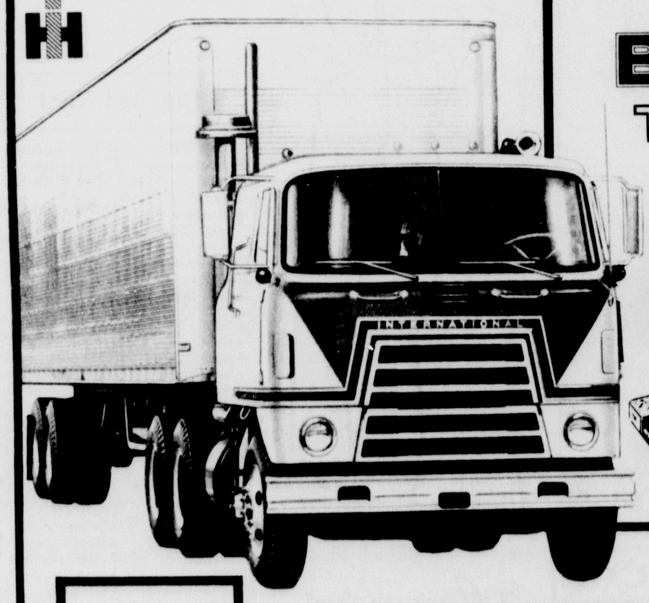

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The Daily Standard's

Spring & Summer Cook Book

May 15

~1971~

featuring fruits & vegetables native to the gardens of southeast Missouri.

With the Onset of Summer.....

By JUDY GAZETTE

The array of fruits and vegetables grown in Southeast Missouri and available to the homemaker within hours of harvest is both colorful and savory. Whether cultivated on a large - scale commercial basis, on truck farms, or simply in family garden plots, the basketsful of green, yellow and red delicacies began making the supermarket scene in mid-April. And the generous SEMO growing season insures some crop production as late as November.

It's with our native varieties in mind that this section is printed, for with the onset of summer and blooming things, kitchens seem to get brighter and busier.

Since Eve discovered apples, the industrious members of civilization have enjoyed freshness of fruits during the warm months, all the while filling their pantries and cupboard, making ready for winter. In this age of fast - freeze, burners - with - brains, twist - top plastic bags and endless shelves of preserving aids, it just makes good sense to take advantage of SEMO's cornucopia.

Featured here is a collection of rules and receipts, old and new. Many are favorites of mine, handed directly from my mother and grandmother. Others originated in this corner of Missouri, with credit given where possible. The cake and pastry rules have been tested first - hand and run the gamut of texture and taste -- guaranteeing at least one to please every palate.

For good measure, brief canning reviews are included in hopes that the mention of strawberry jam and bread - and - butter - pickles will further inspire your culinary hand. Abbreviations and terms used are familiar ones.

If any of SEMO's generous fruits have been omitted, it is not with purpose, for as a newcomer, I am overwhelmed with both beauty and bounty hereabouts.

Here is hoping that the cookbook pleases.

Happy summer cooking. The yield of the Bootheel is yours!

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recipe for a rainy day

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There's Dignity in Dipping

Over the past two years, that All-American patio pastime, chipping and dipping, has taken a back seat to fondue-ing.

We have the candle-warmed fondue pot, and the canned heat type, not to mention the elaborate electric model equipped with a thermostat and a ring of fork holders. Ah, yes, the fondue forks! A fork in every color -- with plates to match. It never ends. Lose a fork and you have to replace it with a set of six.

And if I remember correctly, all that is necessary for dipping is a bowl of dip and a platter of assorted dippers. I love it!

You may have already served these to family or guests, but if you haven't provided celery sticks, carrots, cucumber slices or fresh cauliflower to dunk with, you've missed part of the flavor ... and a lot of nutrition!

AVOCADO DIP

2 ripe avacados
8 -oz. pkg. cream cheese
3 T. lemon juice
¼ cup sour cream
1 ripe tomato, peeled
½ tsp. garlic salt
1 T. GRATED onion
Salt & pepper to taste

Soften cream cheese at room temperature. Peel and mash avocados with fork. Sprinkle lemon juice over mashed avocados. Put all ingredients in blender or small, deep mixing bowl and mix very well until smooth and creamy. Put in covered container with one of the avocado pits in the bottom of the container (this prevents dip from darkening). Chill until serving time.

BAVARIAN DIP

1-3oz. pkg. cream cheese
2 T. lemon juice
1- 8 oz. pkg. Braunschweiger
1 envelope dried onion soup mix
1 T. horseradish
1 tsp. worcestershire sauce
Dash Tobasco
2/3 cup evaporated milk

Combine all ingredients and mix or blend until very smooth. Chill well serve.

MEXICAN BLACK BEAN DIP

In small mixer bowl, combine 1 can black bean soup, 1 cup pasteurized process cheese spread, ½ cup chili sauce, and 1 tsp. Worcestershire sauce. Blend well on medium speed of mixer.

BEAN 'N' BACON DIP

Combine 1 can bean with bacon soup, 1 cup dairy sour cream, ½ cup grated cheddar cheese, ½ tsp. grated onion, and ½ tsp. garlic powder. Mix 'til well blended.

Optional: ¼ cup sherry to enhance flavor.

Cool It With Summer Punch

SUMMER PUNCH

3 ripe fresh peaches, unpeeled
1 cup Brandy
2 bottles dry or pink champagne, chilled
Fresh strawberries for garnish

Rub peaches well with damp cloth, then pierce deeply and thoroughly with tines of fork; place in bottom of punch bowl. Put ice block in bowl over peaches. Pour brandy over ice in bowl and add champagne. Garnish punch and individual servings with fresh, unhulled strawberries. Makes about 20 punch cup servings.

The simplest chilled dessert makes an elegant centerpiece if prepared in a decorative mold.

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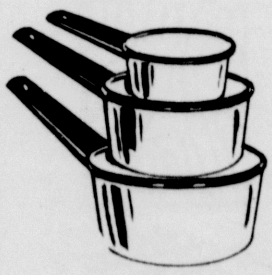

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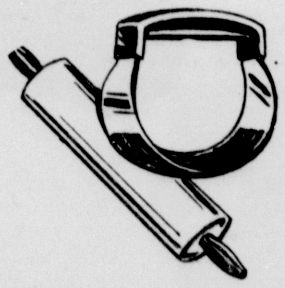

ALL THE NEW GADGETS YOU NEED FOR COOKING AS WELL AS THE STAPLE ONE.

Beverages - Some With PUNCH

SANGRIA PUNCH

1 bottle dry red wine
juice 1 lemon
¼ cup orange juice
1½ cups frozen peaches, with syrup
1 pint club soda
ice cubes

Combine wine, lemon and orange juice, partially defrosted peaches and soda in large pitcher. Pour into tall glasses over ice, or add ice to punch, serve in wine glasses.

FRUIT PUNCH

2 cups sugar, boiled 10 minutes in 2 cups water
Juice 6 oranges
Juice 6 lemons
1 cup strawberries
1 cup raspberries
1 cup bananas
1 cup pineapple
1 cup white grapes
1 cup maraschino cherries

Add juices and crushed fruits to cooled syrup; then chill and dilute with 2 cups carbonated water.

STRAWBERRY MILK SHAKE

A different idea for children's parties, this recipe serves 8 to 10 people.

1 quart fresh or frozen strawberries
5 cups milk
¼ tsp. salt
1 cup heavy cream
¾ cup sugar
2 tsp. lemon juice

Crush strawberries; force through seive or blend in electric blender until pureed. Turn into mixing bowl; stir in milk, salt; ½ cup of the cream, sugar and lemon juice; blend well. Refrigerate 'til serving time. Stir before serving. Whip remaining cream and use as topping.

TOMATO JUICE COCKTAIL

3½ cups fresh tomatoes
1 cup chopped celery
¼ cup chopped green pepper
½ bay leaf
1 T. chopped onion
½ tsp. salt
1 tsp. Worcestershire sauce
½ tsp. horseradish, if desired.

Cook together the tomatoes, celery, green pepper, bay leaf and onion — about 20 minutes. Press through a sieve. Add salt, Worcestershire and horseradish to tomatoes. Chill. Mix well before serving. Makes 3 cups.

STRAWBERRY CLARET PUNCH

2 quarts strawberries
1 cup sugar (or to taste)
1 bottle (4/5 quart) Claret, chilled
1 bottle (1 quart) sparkling water, chilled

Wash and hull berries. Put through fine sieve or food mill or use electric blender. Combine strawberry puree and sugar; stir until sugar dissolves; add Claret, stir well and chill. Stir in sparkling water at serving time. Makes about 3 quarts or 24 servings.

HOW IT ALL BEGAN

Long, long ago in Baghdad ... which is called the City of Peace ... there was no peace.

The mighty King Shah-ri-yar had developed a terrible prejudice against all women. Each day he married a new wife ... only to order her beheaded the next morning. This he did until Scheherazade.

It is well known how she captivated him with her stories of romance and adventure, and kept her lovely head. But was it only these tales that held the King entranced? Only that and her beauty?

No, Scheherazade cooked!

On the first night of her marriage she served a special dish, and the King swore that he had never before tasted such delectable food.

But he did not believe that she, with her own hands, had made it. Scheherazade then invited him to come to the kitchen the following day.

And after that, the King was kept busy sparing her life "one more night" to hear the outcome of her story ... and "one more day" to taste the delicious food she concocted for his delight ...

This was one of the many delicacies she prepared:

THREE-CORNERED MEAT OR SPINACH PIES
(In Arabic Fa-tyre)

Dough Mixture: Use this recipe for either spinach or meat pies; double the recipe if you wish to make both spinach and meat pies. Prepare 20 ounce package biscuit mix as per direction. Flatten dough to thickness of melba toast on floured board. Cut round 4-inch discs either with cookie cutter or similar object. Fill each disc with 1 heaping tablespoon of the meat or spinach mixture. Pick up 3 points of edge of dough disc and pinch together just enough to hold filling inside, forming your 3-cornered pie. Arrange on greased baking sheet and cook in oven (350 degrees) for 15 minutes, making sure top of pie browns slightly when finished.

Spinach Filling: Thaw 3 packages frozen spinach and press out all the water. Add 2 onions, finely chopped, juice of 3 lemons and 1 tbsp. salt. Put 1 heaping tbsp. of this filling in each pie.

Meat Filling: In skillet, pour small amount of oil and saute until lightly browned 1½ lbs. ground chuck, 2 chopped onions, season with 2 tsp. cinnamon, 2 tsp. salt and 1½ tsp. pepper. Drain oil from mixture after sauteing and add juice of 2 lemons. Use 1 heaping tablespoon of filling far each pie.

These pies can be served hot with a tossed salad. You can also freeze these pies and reheat them when you wish to serve them again.

RECIPE FOR A FASHIONABLE WOMAN

1 Female, with a large desire to be attractive.

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Bread Rises Early At IGA Bakery

By JUDY GAZETTE

The kitchen at the IGA Foodliner bakery comes alive at 6 a.m. The ovens are preheated, yeast doughs are mixed, pie fillings are cooked and the proofing ovens are filled with batches of rising dough. By 7:30 all systems are go, and if you've a craving for fresh, hot bread, you can get it there.

Paul Barnes, bakery manager and co-owner of IGA Foodliner, began listing the products made daily in the kitchen. The regular list includes custard, pecan, apple, cherry, strawberry, rhubarb, coconut, chocolate, pineapple, and banana pies; several different fruit cobblers; chocolate chip, lemon - sugar, molasses, and oatmeal cookies; Hungarian pull -a-parts, Danish snails, cinnamon rolls; plain glazed, cinnamon, chocolate, and jelly doughnuts; cakes and coffee cakes of all flavors and sizes; French, wholewheat, rye, cheese, raisin, garlic, onion, caramel - nut, egg and Cobblestone bread -- not to mention "Gooey- buttery" coffeecake. They bake an estimated 100 loaves of bread daily, including approximately 60 French loaves, and 30 dozen doughnuts. Other cookies and pastries are made on a special - order basis, as are wedding cakes.

In the bakery's five - year history, their Cobblestone bread has become the best - selling item.

"There are bakeries everywhere that would like to get their hands on the recipe for Cobblestone bread," Barnes said. "Even if they knew the ingredients theirs wouldn't taste as good as ours."

"Where did you get the recipe?" I asked

"It's our own -- we developed it," he continued, "like most of our recipes. But some of them we get from other bakeries and some we even have to buy."

The strawberry pie filling recipe is also a well - guarded secret. I was very politely refused it.

"It originated with Mrs. Penrod," Barnes explained, "and you can try to talk it out of her ... you can try."

Mrs. Freida Penrod laughed good naturedly and continued filling pie crusts with strawberries. She and Mrs. Frances Green are in charge of pie - baking and some of the pastry work. They spend a good deal of time tending large gas ovens, stirring custards and filling showcases.

Pat Doyen takes charge of bread baking. He came to IGA recently from St. Louis and had no prior bakery experience. He was trained on the job, but by the way he kneads and shapes bread loaves, it is not obvious that cooking is a new occupation for him.

When asked if he had any "flops", he replied, "Yes, but that's one of the ways you learn."

The other member of the kitchen team is Mrs. Essie Denton. She arrived at about 8 a.m. and immediately began decorating cakes. Her speed and skill with pastry tubes was fascinating to watch. The large sheet cakes are baked in advance, packaged and frozen for easier handling. The sheets are then trimmed to desired size, frosted and decorated with rich butter - cream icing. Even through the freezing process, the cake remains moist. I had to taste it to believe it.

"These cakes stay moist for days," Mrs. Denton said. "The butter - cream seals them so well. You can't make icing like it at home."

The icing is a commercial product, but Mrs. Denton adds, among other things, water and whips it with an enormous electric mixer. She divides it into smaller batches before adding food coloring. I watched her create a stork on a frosted sheet cake for a baby shower.

"How long does it take to decorate a 3-tiered wedding cake?" I asked.

"Only about an hour," she answered. "If my icing is mixed, it doesn't take long at all. It isn't hard, and I enjoy my work."

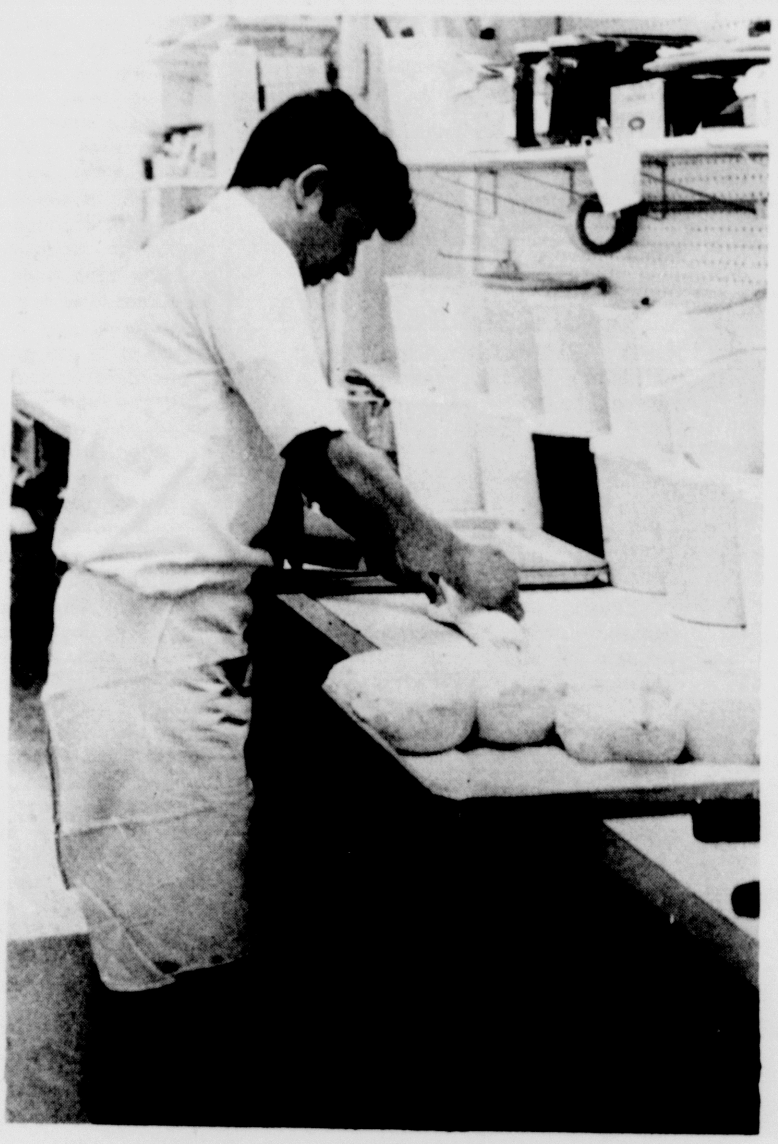
By that time there were baby booties, flowers and all sorts of pretty butter -cream squiggles on the stork cake.

The bakery uses approximately 20 dozen eggs per day. Only fresh strawberries and rhubarb go into the pies. Butter is used in almost everything; however, some baked goods contain ingredients that do not mix well with butter, so shortening or margarine is substituted. The flour for yeast bread comes pre - mixed with leavening already in it. Almost all of the pastry shells are made from scratch.

What happens when the price of butter or eggs or fresh fruits goes up?

"In order to keep the prices of baked items stable," Barnes explained, "we buy as much from local growers as possible .... to support them and keep our cost down. Sometimes we lose several cents, but it evens out over the year."

I foolishly did not eat breakfast before I went to the bakery, so sampling was inevitable, not to mention fattening. I watched carefully for a long time while Mrs. Green deep-fried dozens of doughnuts, drained them on paper and strung them like beads on a long stick before ladling sugar glaze over them. Mrs. Penrod made pretty whipped cream patterns on the strawberry pies while Pat Doyen transferred glazed coffee cakes to paper doilies. Then Mrs. Denton iced a birthday cake for a girl named Jeannie and my will power ran out.



Pat Doyen mixes and kneads yeast dough before shaping loaves and coffee cakes.

Mrs. Essie Denton creates a baby shower cake in about 20 minutes.

Related Pictures on Page Six

Out with the old, in with the new ... as yesterday's baked goods are removed from display area.

Fill In Or Finish With Soup

Cold soups are not "regulars" on most Southern menus. I'm not sure just why, however the close blending of flavors does take some getting used to. They are ideal for any occasion, alone or with other courses. The fruit soups are especially nice for luncheons -- and who's to object if you serve them for breakfast or dessert? Vegetable concoctions are good alongside sandwiches or as a preview to outdoor cooking. Use your imagination, but do try at least one.

The hot soup recipes cover ordinary vegetable mixtures as well as some not quite so ordinary, such as spinach and cabbage. Polish cabbage soup is, incidentally, very good.

This chilled soup was a vavorite dish of the Kennedy's during their years in the White House.

ICED TOMATO SOUP

6 large ripe tomaotes, coarsely chopped
1 onion, chopped
¼ cup water
½ tsp. salt
Dash of pepper
2 T. tomato paste
2 T. flour
2 chicken bouillon cubes, dissolved in 2 cups boiling water
1 cup heavy cream

Combine tomatoes, onion, water, salt and pepper in a saucepan. cook over moderate heat five minutes. Combine tomato paste with four and add to tomatoes with bouillon. Simmer gently three minutes. Rub mixture through a fine sieve. chill several hours. Before serving, add cream. Season to taste with more salt, if necessary. Garnish each serving with a thin tomato slice if desired.

LIMA BEAN SOUP

Lima Bean Soup — In large saucepan combine 3 leeks, coarsely chopped, 3 cups shelled fresh lima beans, 4 cups chicken stock, 1 cup dry white wine, and 1 small garlic clove. Bring mixutre to a boil and simmer, covered, about 30 minutes, or until beans are tender. Remove and discard garlic and let vegetable mixture cool. Pour into blender with ¼ cup chopped parsely, 1 tsp. sugar, ½ tsp. ground nutmeg and salt to taste. Cover container and blend 'til pureed. Stir in ½ cup heavy cream and chill 'til serving time.

SOUR CREAM STRAWBERRY SOUP

— In a large saucepan combine 3 cups sliced strawberries with 1 cup sugar and ½ cup water. Bring mixture to boil and simmer it for 5 minutes. Stir in 2 tsp. arrowroot mixed with a little water and 1 cup each red wine and orange juice. Slowly bring the mixture to boil and cook it, stirring constantly, until it is slightly thickened. Let it cool. Pour into blender, cover container and blend at high speed 'til pureed. Gradually stire in 1½ cups sour cream. Chill soup and garnish with sliced strawberries.

STRAWBERRY SOUP

Combine 2 cups strawberries 1 cup water and ½ cup sugar in blender container. Puree'. Stir in thoroughly 1 cup white wine, 1-2 T. lemon juice, and 1 tsp. grated lemon peel. Chill soup and garnish with sliced strawberries.

More Soup on Page 8

FRENCH ONION SOUP

MAKE A GOOD BEEF STOCK* (Cook bones 8 - 10 hours) with carrots, celery, bay leaf, thyme, marjoram, cloves and salt and pepper. Skim thoroughly.

Slice 1 or 2 large, fresh onions very thin, saute' in 2 T. butter quickly, add skimmed broth and simmer several hours.

Season with monosodium glutemate.

Toast French bread, place in tureen with soup and sprinkle with grated cheese (preferably dry Swiss).

*Taste broth occasionally to test strength. Several boullion cubes may be added.

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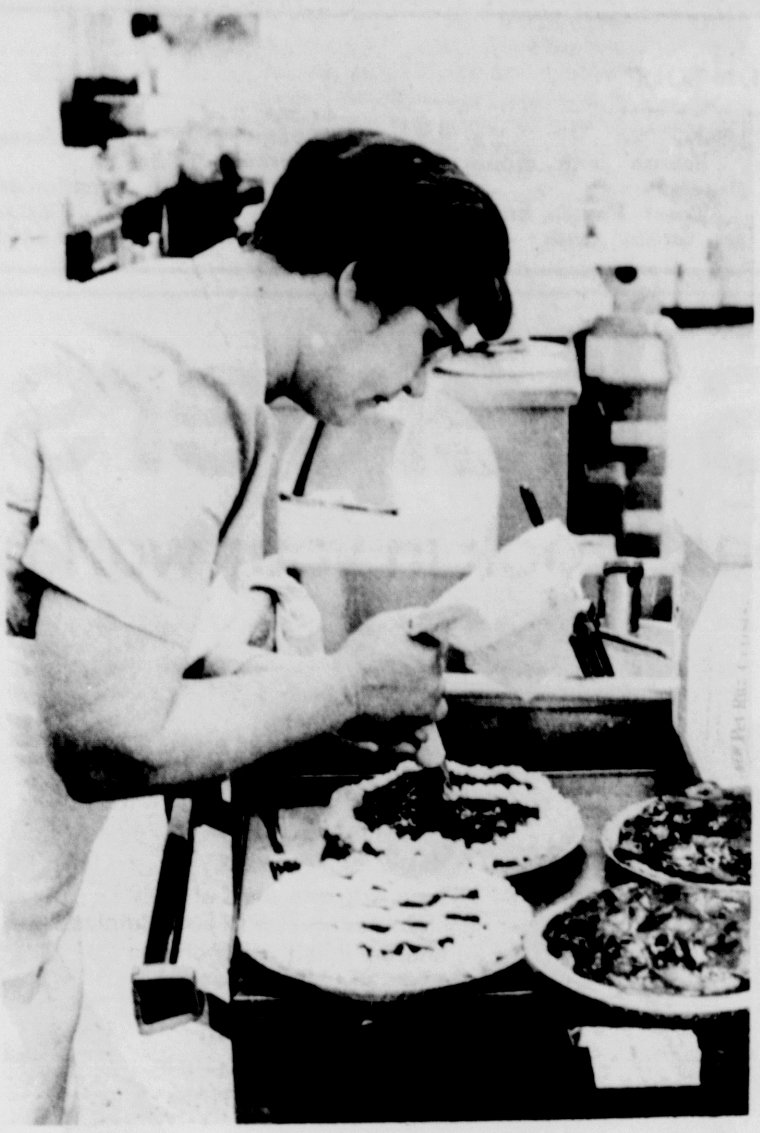
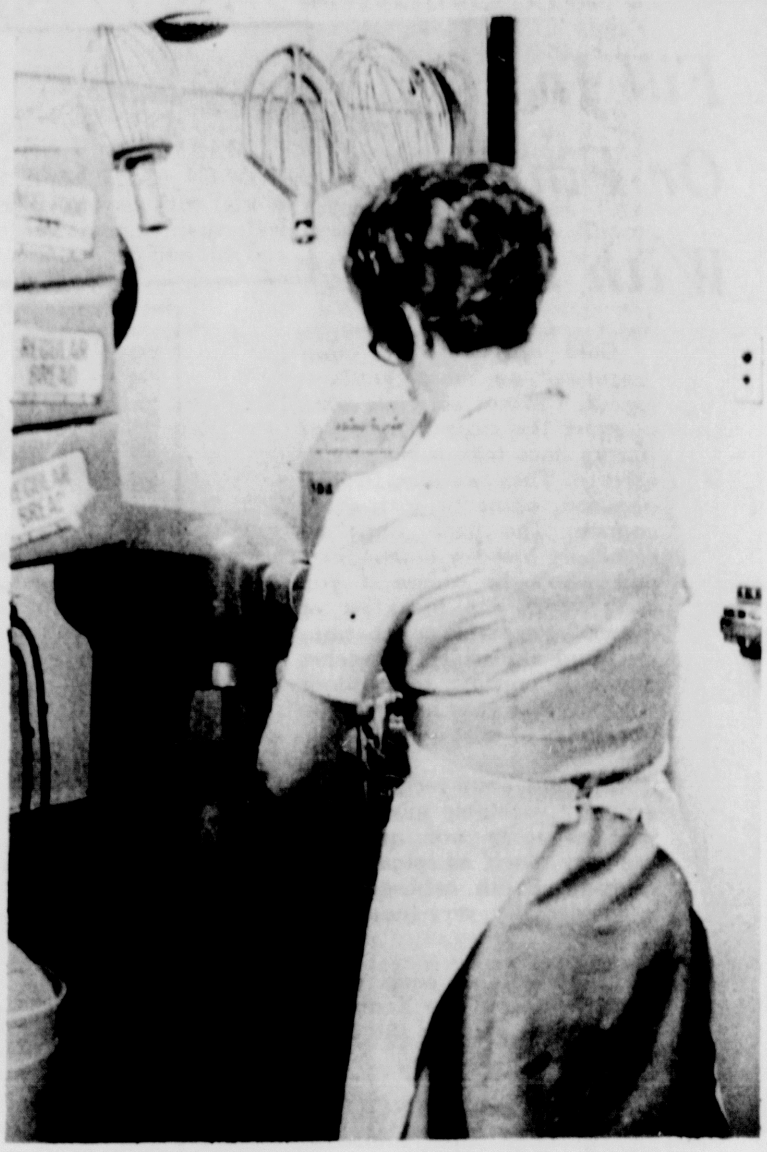


"Yes, I cook a lot at home, too," Mrs. Freida Penrod admits. Here she puts the personal finishing touches to the strawberry pies.

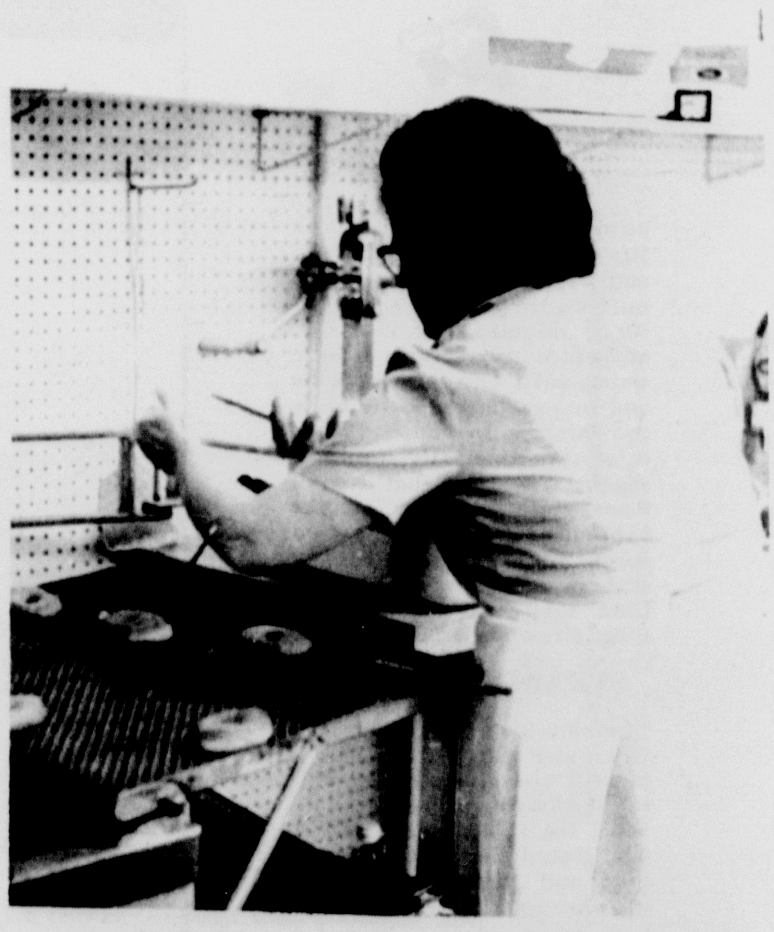


This commercial electric mixer prepares enough butter cream icing to decorate a full day's cake order.

Paul Barnes, co-owner of IGA Foodliner and bakery manager helps with the cooking, on occasion.

Life In Bakery Requires Special Talents

Filling the bakery cases is only half the job ... Mrs. Green must keep them filled.



Mrs. Frances Green strings hot, fresh doughnuts on wooden rods in order to coat them evenly with sugar glaze.

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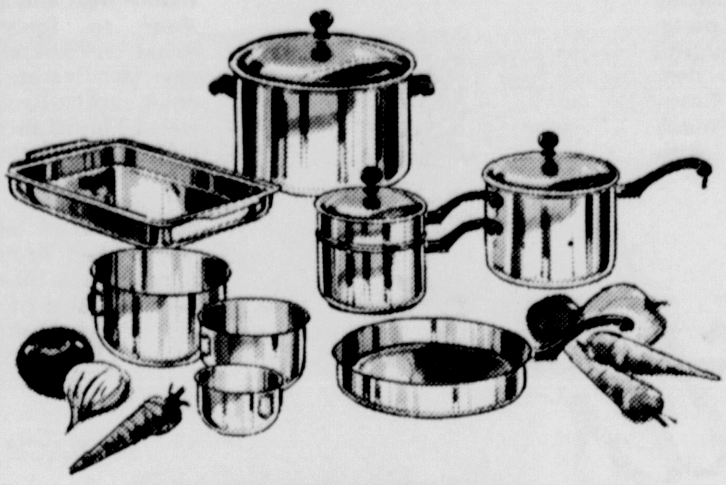

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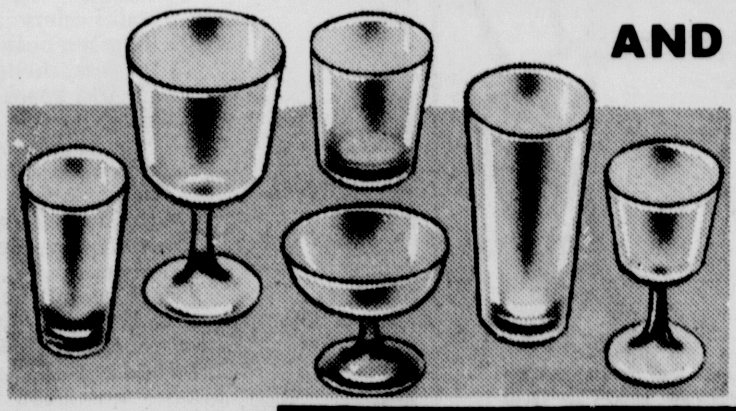

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Keep it Simple And Serve Soup

SOUR CREAM POTATO SOUP

4 T. butter
1 medium onion, chopped
1½ quarts water
1 stalk celery
1 medium carrot
6 stalks parsley
3 pounds potatoes, peeled and diced
Salt and pepper to taste
1 egg
½ cup presifted flour
1 cup sour cream

Melt butter in large saucepan; saute' onion until golden.

Add water; bring to a boil.

Tie celery, carrot and parsley together in a little bundle; add to liquid. Add potatoes and salt and pepper to taste. Simmer for 15 minutes. Discard tied vegetables.

Meanwhile, blend egg, flour and pinch of salt into a firm dough; ; grate over large holes of grater. Add to soup; simmer for 10 minutes longer.

Reduce heat to very low. Gradually stir in sour cream by spoonfuls.

1 medium onion, chopped
2 T. butter
2 cups potatoes, peeled and cubed
1 carrot, peeled and diced
2 stalks celery, diced
3 cups boiling, salted water
1 T. butter
1 T. flour
2 cups scalded milk
1 bay leaf
Chopped parsley
¼ tsp. marjoram

Saute' onion in butter until golden brown. Add raw potatoes, carrot, celery, by leaf and salted, hot water and simmer in covered saucepan until potatoes are tender. (About 15 minutes.) Blend melted 1 T. butter with flour. Combine with scalded milk and mix until smooth. Add to potato mixture, stirring constantly until soup thickens. Remove bay leaf. Sprinkle with marjoram and parsley. Re-season and heat before serving, but do not allow to boil.

ONION SOUP

12 medium onions (yellow)
¼ lb. sweet butter
6 cups beef broth
3 T. flour
1 tsp. salt
½ tsp. pepper
2 cups milk
Toasted French bread slices
Grated Parmesan cheese

Peel and slice onions. Put butter and onion slices into casserole or deep skillet, cover, and steam over low heat for 1 hour. They will reduce by half in bulk and will be soft. Uncover and cook until soft golden brown over slightly higher heat, stirring occasionally. Add beef stock. Mix flour with salt and pepper. Add some of the stock, stirring until flour is no longer a paste, but liquid. Add to stock. Add milk. cover and simmer over low heat for 1 hour. Cover with slices of toasted French bread. Sprinkle heavily with grated Parmesan cheese.

POTATO ONION SOUP

4 medium sized potatoes
4 onions
2 T. butter
2 T. flour
1 cup potato water
2 cups milk
1 cup light cream
Salt and pepper
1 T. chopped parsley.

Boil potatoes and onions together until tender. Drain -- save the water. Rub the vegetables through a coarse sieve. Make a thin white sauce of the butter, flour, potato water, milk and cream. Combine with the potato and onion pulp. Season with salt and pepper. Beat well with a rotary egg beater. Add chopped parsley for color.

POLISH CABBAGE SOUP

2 lbs. shredded cabbage
1 large onion, shopped
3 tart apples, peeled and chopped
½ to 2/3 lb. lamb bones (you may substitute beef bones)
2 tomatoes, diced
Juice of 1½ lemons
2 T. flour
2 T. fat or oil
Sugar to taste (about 1/3 cup)
1 tsp. salt

Salt cabbage and allow to stand for 5 to 10 minutes. Squeeze out as much liquid as possible from cabbage leaves. Place cabbage, onion, chopped apples, bones and tomatoes in large soup pot and add about 2 quarts of water. Bring to a boil, reduce heat and simmer twenty-four to forty-eight hours. (That is, cook all day the first day and return to stove and cook most of a second day, as well.) Liquid should reduce by half. Do not allow to burn at bottom. When ready, brown 2 T. of flour in fat. Remove bones (should be clean of any meat). Add browned flour to soup and stir till soup thickens. Add the juice of lemons, sugar and salt (these should be varied to taste) and cook over low heat for additional 20 minutes. Serve.

SPINACH SOUP

1¼ lbs. chopped spinach
water
¼ cup oil
¼ cup finely chopped onion
1/3 cup unsifted flour
1 T. salt
¼ tsp. pepper
Dash nutmeg
6 cups milk

Cook spinach in unsalted water and drain. Heat oil in large pan. Add chopped onion and saute' until transparent, about 5 minutes. Remove from heat; blend in flour, salt, pepper and nutmeg until smooth. Stirring constantly, add the milk gradually, then add the spinach and cook over medium high heat for about 15 minutes. Stir the soup often to prevent scorching.

From the "Standard Cookbook For All Occasions" by Marion Lockhart, copyright 1925:

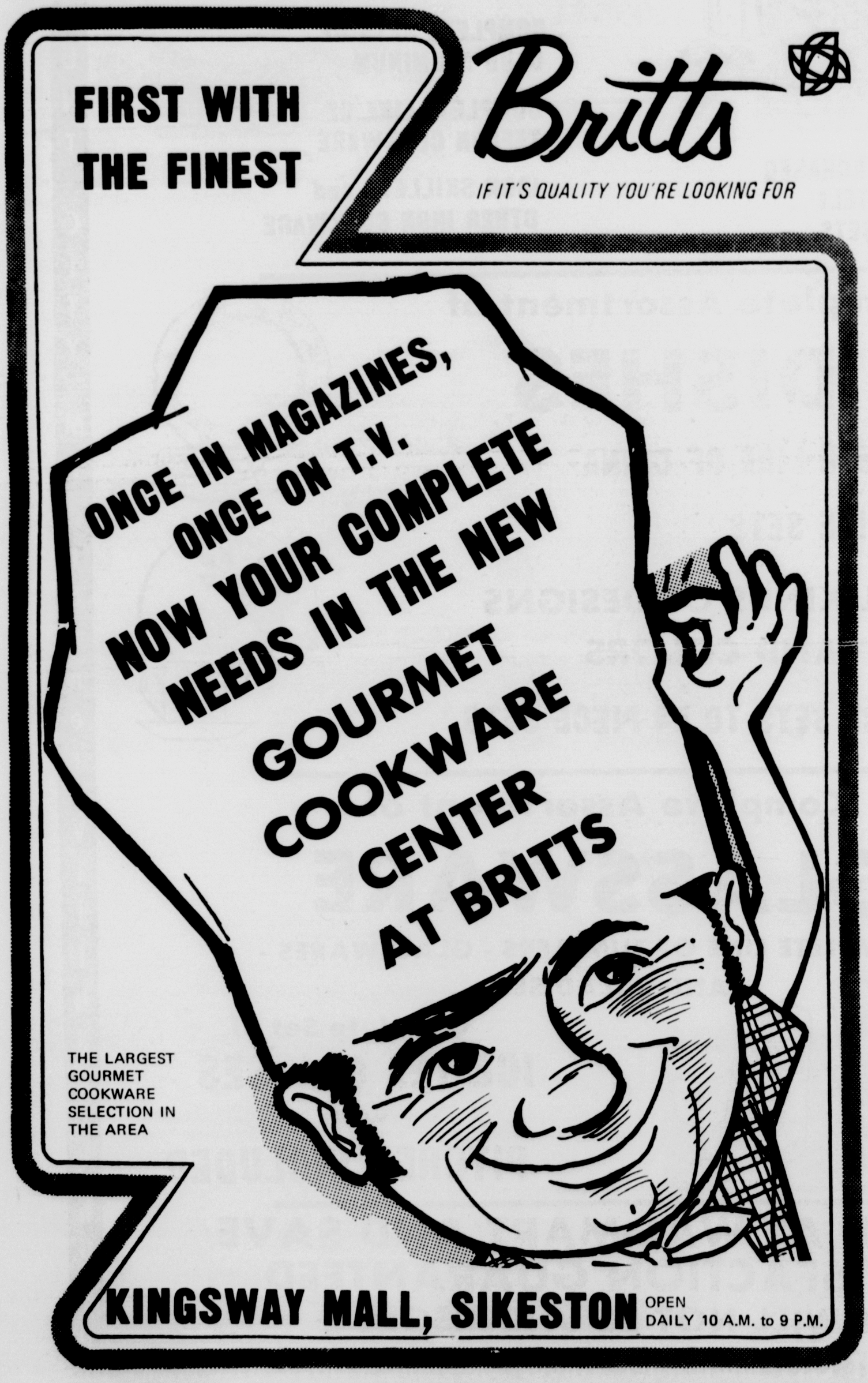
CREAM OF ASPARAGUS SOUP

Take 2 bunches of green asparagus, wash and drain. Cut off the tips. Over the stalks pour 1 pint cold water and boil them for 5 minutes. Then drain them, and add 3 pints beef stock and 1 slice onion. After this has boiled for 30 minutes, rub asparagus through a sieve. Mix until smooth 3 T. flour in 3 T. butter and stir well into the hot stock. Then put in the asparagus tips. If necessary, add salt and pepper. The soup may be served in bouillon cups, with a T. of whipped cream and a few tips of asparagus floating on top for garnish.

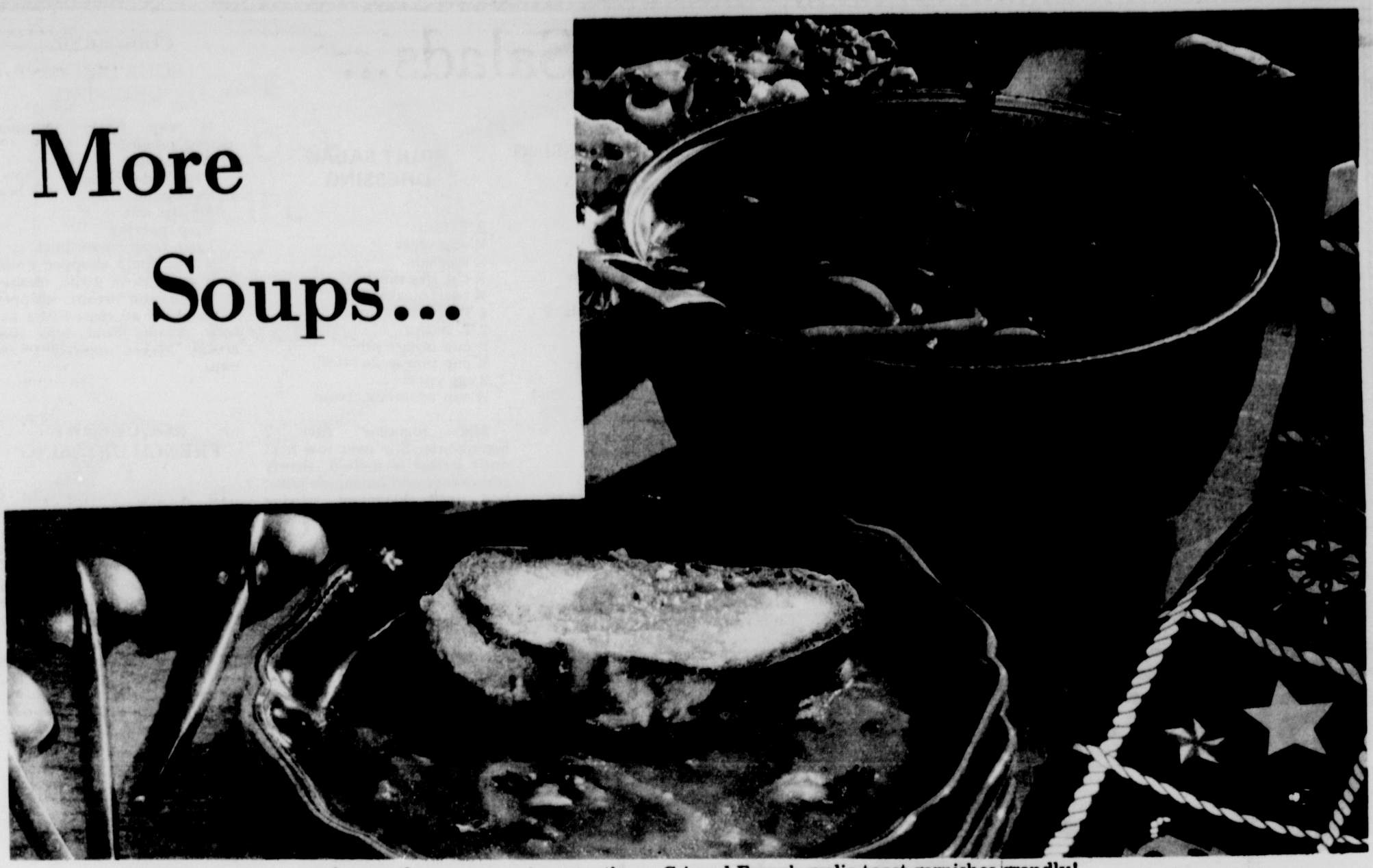
MINESTRONE

3 T. oil
3 T. butter
2 cloves garlic, mashed
2 medium onions, chopped
4 carrots
3 stalks celery
1 lb. green beans
1 lb. peas, shelled
1 lb. lima beans, shelled
4 sprigs parsley
6 cups boiling beef broth
4 tomatoes, diced
1 lb. spinach
½ lb. Shell macaroni
Salt & pepper to taste
Parmesan

Heat oil and butter in large kettle. Saute' garlic and onions until onions are yellow but not browned. Cut up carrots, celery, and green beans. Add with peas, limas, and parsley to the kettle. Stir over low heat for about 10 minutes, until juice has been drawn from the vegetables. Add stock and tomatoes. Boil gently 25 minutes. Chop cabbage and spinach coarsely and add the macaroni. Cook until macaroni is done (12 to 15 minutes). Season to taste. Sprinkle with parmesan when served.



More Soups...



.....and more than one way to serve them. Crisped French garlic toast garnishes grandly!

CORN CHOWDER

Cool this chowder before serving, if there's time -- reheating improves it.

¼ lb. salt pork, diced
3 medium onions, chopped
3 or 4 potatoes, peeled and diced
½ cup water
4 cups corn, cut from the cob
1 qt. milk
2 T. salt
1/8 tsp. pepper

Fry pork until almost crisp; add onions and cook until golden brown--this gives chowder unique flavor.

Add potatoes and water; simmer 5 minutes. Add corn and cook 5 minutes more, or until tender.

Stir in milk, salt and pepper. Heat slowly until chowder is piping hot.

BISQUE OF TOMATOES

1 small onion
1 quart tomatoes
2 T. butter
1 tsp. soda
salt and red pepper
3 pts. fresh scalded milk

Stew tomatoes, onion and seasoning. Add soda, strain into milk and bring to boiling. Serve hot with crackers.

This dairy-base soup belongs here because much of it's good taste is due to the vegetable seasoning. The recipe comes from a recent issue of "Gourmet" magazine.

ENGLISH CHEDDAR CHOWDER

In a saucepan bring 2 cups salted water to a boil, add 1/3 cup each of finely chopped carrot, celery, and scallions, and boil the vegetables for 5 minutes. Reserve the vegetables and the liquid. In a skillet cook 1 medium onion, finely chopped, in 1 stick or ½ cup butter for 1 minute , or until it is wilted. Blend in ¾ cup flour and slowly add 4 cups each of boiling milk and boiling chicken broth, whisking the mixture constantly. Continue cooking the mixture, whisking constantly, until it is well blended and smooth. Add 1 pound grated sharp Cheddar cheese, the vegetables and their liquid, 1 T. prepared mustard, and salt, pepper and cayenne to taste. Continue cooking the soup, whisking constantly, until the cheese is melted and the soup is well blended. Bring the soup to a boil and serve.

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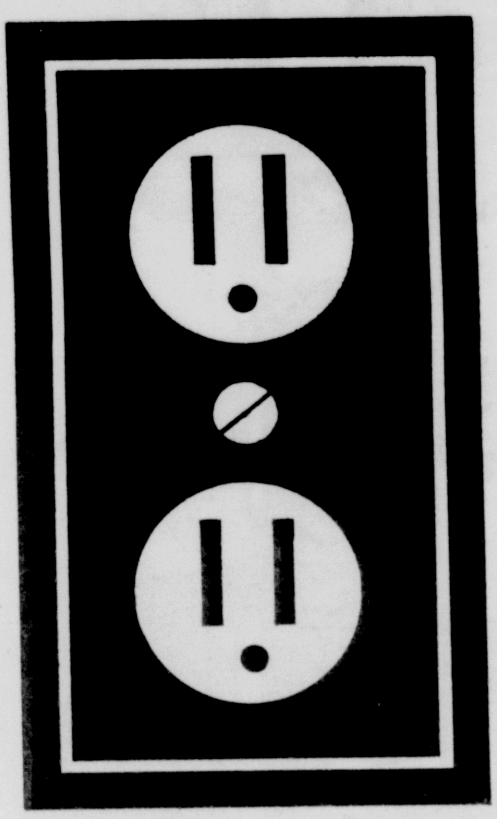

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Let's Play Dress-up With Salads...

CUCUMBER SALAD DRESSING

1 cucumber
1 stalk celery
6 olives
3 small sweet gherkin pickles
Salt & Pepper
Sugar
Tarragon vinegar
Lemon juice
1 cup cream, whipped

Chop the cucumber into fine bits without peeling it; dice the celery, olives, and pickles. Mix 2 teaspoons each sugar, tarragon vinegar and lemon juice and pour over cucumber mixture. Whip creamand fold into first mixture. Salt and pepper to taste.

NOTE: This dressing is more than satisfactory for use on seafood as well as green salads in which case I add at least ½ teaspoon grated onion.

This rule comes through unusual channels. My father-in-law, who is a very good cook, eager to try new ideas, furnished me with a small jar of the dressing and the recipe several years ago.

ED GAZETTE'S FRENCH DRESSING

½ cup sugar
2/3 cup white vinegar
2/3 cup Wesson oil
1 cup catsup
1 tsp. pepper
½ tsp. salt
1 tsp. prepared mustard
Juice of 1 lemon
1 small onion (chopped fine)
1 clove garlic (pressed or chopped)

Mix together, warm slightly and put into tightly sealed jar. Chill thoroughly.

HONEY-FRENCH DRESSING

½ cup sugar
1 tsp. dry mustard
1 tsp. paprika
½ tsp. salt
5 T. vinegar
½ cup honey
¼ cup dry or fresh onion
½ cup catsup

Blend above ingredients 2 full minutes.
Add 1 cup oil.
Add 1½ tsp. celery seed.

FRUIT SALAD DRESSING

½ cup honey
1 T. flour
1 egg
¼ cup lime juice, or 3 T. lemon juice
3/4 cup pineapple juice

Combine all ingredients and mix well. Cook over low heat, stirring constantly, until mixture is thick and clear. Chill.

FRUIT SALAD DRESSING

2 T. flour
¼ cup sugar
½ tsp. salt
¾ tsp. dry mustard
¼ tsp. paprika
4 T. lemon juice
2 T. butter
½ cup orange juice
¼ cup pineapple juice
2 egg yolks
½ cup whipping cream

Mix together first 7 ingredients. Stir over low heat until butter is melted; slowly add orange and pineapple juice; boil until thickened, stirring constantly. Beat yolks slightly. Add hot mixture to yolks slowly; cook again until thoroughly blended. Remove from heat; cool. Before serving fold in the whipped cream. Makes 2 cups.

CUCUMBER - SOUR CREAM DRESSING

½ cup finely chopped, peeled cucumber
¼ tsp. sugar
4 tsp. cider vinegar
Dash pepper
3/4 tsp. salt
1 tsp. paprika
1 tsp. fresh lemon juice
¼ tsp. finely chopped onion
½ small clove garlic, mashed
1 cup sour cream, whipped

Combine all ingredients but sour cream. Fold into sour cream. Makes approx. 1 3/4 cups.

ROQUEFORT FRENCH DRESSING

To ¼ cup vinegar add ¼ teaspoon salt and coarsely ground pepper to taste and stir the mixture well with a fork. Add ½ cup olive oil and 2 T. heavy cream. Stir in ¼ cup crumbled Roquefort cheese and a few drops of lemon juice.

And With Fruits

STRAWBERRY - BANANA SALAD

Dissolve two 3-ounce packages strawberry flavored gelatin in 2 cups boiling water; stir to dissolve gelatin. Thaw ½ pint frozen strawberries just enough to drain off 1 T. syrup; reserve the 1 T. syrup. Add berries to gelatin; break in small chunks with fork; stir to completely thaw berries. Add 1 cup cold water. Chill 'til partially set.

Slice 2 bananas on the bias into gelatin; stir gently to distribute fruit evenly. Turn into a 6-cup fluted mold. Chill 'til set, about 6 hours. Unmold, garnish with banana slices. Top with 1 cup creamed whipped with the 1 T. strawberry juice.

MELON-BALL COMPOTE

l cup sugar
l cup water
¼ tsp. salt
3 sprigs fresh mint
l cup watermelon balls
l cup cantaloupe balls
l cup honeydew balls

Combine sugar, water, salt and mint in saucepan. Boil 15 minutes or until temperature of syrup reaches 220 F. on candy thermometer. Let cool. Remove mint, pour syrup over melon balls, and cover bowl. Chill 2 or 3 hours.

To serve, arrange few balls of each melon in stemmed fruit cup or dessert dish. Garnish with fresh mint leaf.

PEACH-MELON-CHEESE SALAD

1 cup honeydew melon cubes
1 cup peach slices
3 ounces cream cheese
¼ cup walnuts or pecans
¼ cup fruit salad dressing
6 leaves lettuce

Combine melon cubes, peach slices and fruit salad dressing. Chill. Shape cream cheese into little balls and roll in chopped nuts. Arrange fruit mixture on lettuce leaves and garnish with cream cheese balls.

NOTE: Each serving has approx. 130 calories, using cream cheese. If cream cheese and nuts are omitted and cottage cheese is used, calories dwindle to about 60 per serving.

WALDORF SALAD

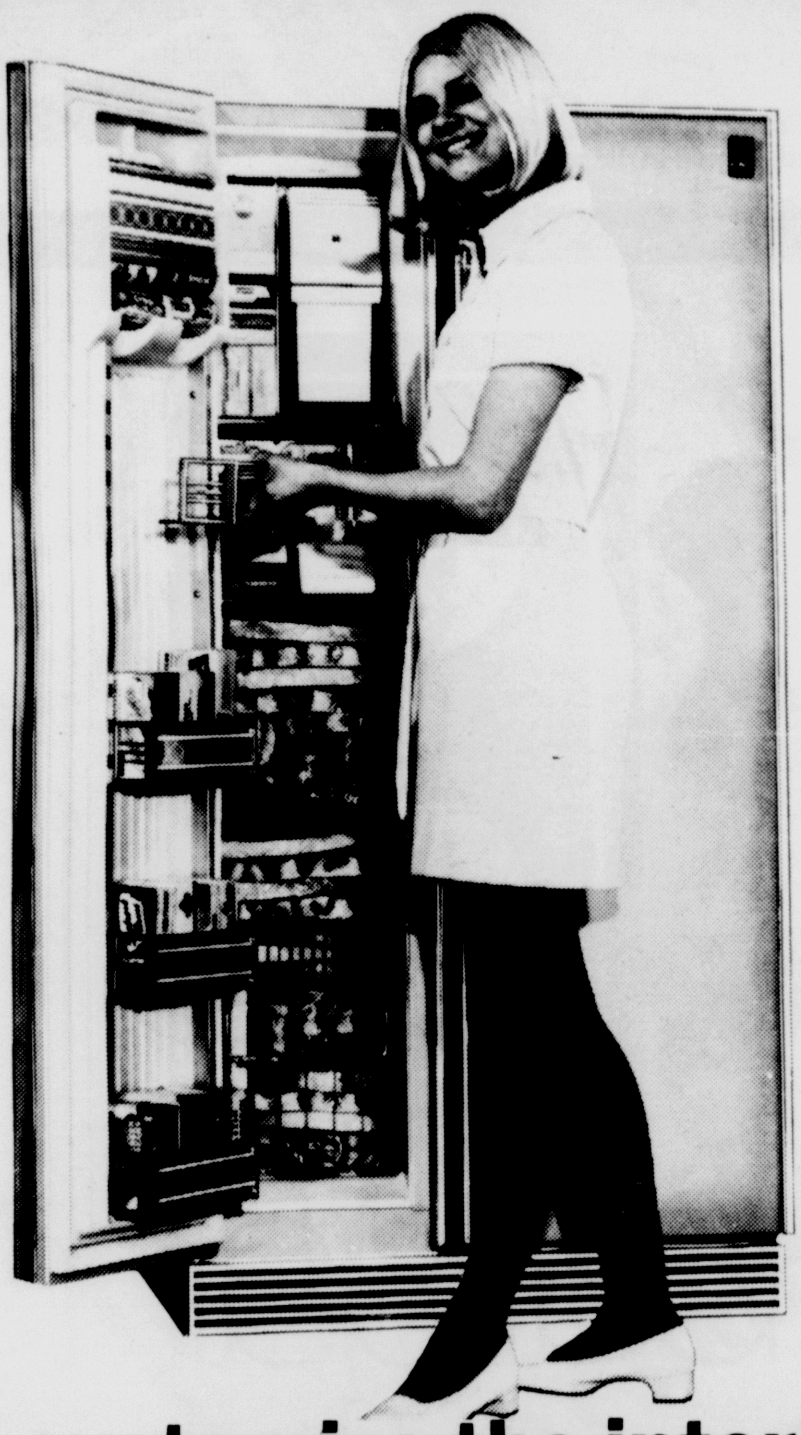
2 cups diced apple
1 cup julienne -cut celery
½ cup broken walnuts
¼ cup mayonnaise
1 T. sugar
½ tsp. lemon juice
½ cup whipping cream, whipped

Combine first 3 ingredients. Blend together next 3 ingredients and dash salt. Fold in whipped cream; fold into apple mixture; chill. Arrange in lettuce -lined bowl. Decorated with sugar -frosted grapes. Serves 6.

PUMPKINCHIFFON PIE

1. Have ready 9-inch baked pastry.
2. Soften 1 envelope of unflavored geletin in ¼ cup water in 2-quart pan.
3. Add: ½ cup sugar, 2 egg yolks, 1 tsp. pumpkin pie spice and ½ tsp. salt. Stir 'til smooth. Stir in ¾ cup evaporated milk. Cook and stir over low heat until mixture thickens. DO NOT BOIL. Remove from heat.
4. Stir in 2 cups cooked pumpkin and 1½ tsp. grated orange rind. Chill 'til thick, not firm.
5. Beat 2 eggs whites at high speed 'til foamy. Beat in ½ cup sugar 'til stiff.
6. Fold in pumpkin mixture. Heap into crust. If desired, garnish with finely chopped pecans or walnuts. Chill 2 to 3 hours, or until very firm.

Shelf-made Plan



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Send a salad on a picnic ..... or in a lunch box. Pictured here is a low -calorie fruit salad made with cottage cheese instead of sour cream.

On Second Thought, Serve Two Salads

There seems to be more than one way to make a successful German potato salad. Here are two accounts:

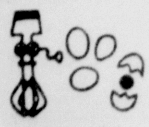
GERMAN POTATO SALAD

4 cups sliced, hot cooked potatoes
2 or 3 T. oil
1½ tsp. salt
Freshly ground black pepper
¼ medium onion, thinly sliced
1 T. vinegar
½ cup diced celery
4 to 6 T. boiled dressing (given below)

While potatoes are still hot, add oil, salt pepper, onion, and vinegar. Toss lightly to blend oil and potatoes. When cold, add celery and add dressing. Need not be refrigerated before serving time (salad has more flavor if served at room temperature or even slightly warmed), but leftover salad should be refrigerated.

BOILED DRESSING

Combine 1½ tsp. salt, 1 tsp. mustard, 1½ tsp. sugar, pinch of cayenne pepper, and ½ T. flour. Stir in 2 egg yolks, one at a time, beat to blend. Melt 1½ T. butter, add to egg yolk and flour mixture, place in top of double boiler. Slowly stir in 3/4 cup milk, then ¼ cup vinegar. Cook, stirring with whisk, over hot water in double boiler until mixture thickens; cool.



GARDEN GUESTS

It is little realized that most fresh fruits and vegetables grown in the United States today were brought in by explorers and settlers. Few are native Americans.

GERMAN POTATO SALAD

Cook 3 pounds of potatoes in their skins; cool, then peel and slice. Fry ½ pound of diced bacon; remove and in 6 T. of the drippings, cook 3/4 cup chopped onions for 1 minute; add 1 T. flour, 2 T. salt, 1¼ T. sugar, ¼ tsp. freshly gound pepper; stir in ½ cup cider vinegar mixed with ½ cup water and cook 10 minutes. Arrange the sliced potatoes in a casserole in 3 layers sprinkling each with 2 T. chopped parsley, ½ tsp. celery seed and a portion of the bacon crumbles, pouring 1/3 of the hot sauce over each layer. Keep warm until served.

Will serve 6 to 8.

In preparation of this foods edition, I sampled vegetable dishes in several local restaurants. If the food was extra good, I asked for recipes. After eating one establishment's potato salad, I cornered the waitress and asked what the secret ingredients were.

She was gone for several minutes, returned and answered, "No secret. . . . it's canned!"

MARINATED CARROTS

2 pkgs. fresh carrots
1 onion, sliced thin
½ bell pepper, sliced thin
1 can tomato soup
½ cup oil
½ cup vinegar
½ cup sugar

Slice carrots in thin rounds and boil in salty water for 10 minutes, or until they are tender-crisp. Drain and layer in large baking dish with the onion and pepper, finishing with carrots on top. Put tomato soup, oil, vinegar and sugar in a sauce pan and bring to a boil. Pour over the carrots, cover and refrigerate.

TOMATOES VINAIGRETTE

12 thick tomato slices
1 cup olive oil
1/3 cup wine vinegar
2 tsp. crushed oregano leaves
1 tsp. salt
½ tsp. pepper
½ tsp. dry mustard
2 cloves garlic, crushed
6 lettuce cups
Chopped green onion
Minced parsley

Arrange tomato slices in square baking dish. Combine oil, vinegar and seasonings; spoon over tomatoes. Cover. Chill 2 to 3 hours, spooning dressing over tomatoes occasionally. To serve, arrange tomato slices in lettuce cups and sprinkle with finely chopped green onion and parsley. Drizzle each salad with small amount of the dressing.

ORIENTAL GREEN BEAN SALAD

3 cups green beans
1 can bean sprouts, drained
1 can water chestnuts, drained and sliced

Slice the green beans length-wise (French style) before cooking in slightly salted water. Do not over cook the vegetable; boil 'til just firm and crisp. Drain and mix with bean sprouts and water chestnuts. Pour the following mixture over beans:

¼ cup sugar
1/3 cup vinegar
3/4 cup salad oil
3 garlic buds, chopped fine
Salt and pepper to taste

Place in refrigerator, covered, several hours before serving. Will keep well for several days.

"SALADS – How To Make And Dress Them"
–E.R. Durkee & Co., Copyright 1907.

Tomato Salad – After scalding and peeling the tomato, cover it with ice, and over the ice, dust a little salt, which intensifies the cold. Take a cold salad-bowl and put in it half a saltspoonful of salt; take a very small clove of garlic, cut it in two, rub the salt over the inside of the bowl with one of the pieces of garlic, throw remainder of the garlic bud into the soup pot; now line the bowl with the whitest and crispest of escarole leaves, or lettuce leaves if the escarole is not handy. Slice or quarter the ice -cold tomato, add it to the bowl, and pour over it a liberal quantity of dressing.

FRESH VEGETABLE SALAD PLATTER

1 pint frozen whole green beans (or, 2 9-oz. pkg.)
1 large cucumber pared and thinly sliced
1 medium green pepper, cut in 1-inch strips
1 cup sliced radishes
½ cup thinly sliced green onions
1 head Boston lettuce, washed and crisped

DRESSING

¾ cup salad or olive oil
6 T. wine vinegar
3 T. lime or lemon juice
4 tsp. sugar
1½ tsp. salt
¼ tsp. pepper

1. Make dressing: Combine ingredients for dressing in jar with tight fitting lid. Shake vigorously to blend.

2. Cook green beans, using butter, water and salt. (Do not use pork seasonings.) In medium bowl, toss with ½ of the dressing, then refrigerate, covered, tossing occasionally until well chilled, at least 2 hours. Also chill cucumber, green pepper, radishes, green onions and remaining dressing.

3. Serve: Line shallow bowl with lettuce leaves, Mound green beans in center; arrange remaining vegetables decoratively around edge. At table, shake chilled dressing well; pour over salad and toss.

Serves 10 easily.

When using banana slices in fruit salad, dip slices in lemon or orange juice and spread on cookie sheet. Put in quick-freeze compartment of freezer 'til frozen firmly. Add to salad at serving time. Keep some on hand in plastic bag in freezer for breakfast cereals, ice cream etc. Freezing gives bananas a new and different texture.

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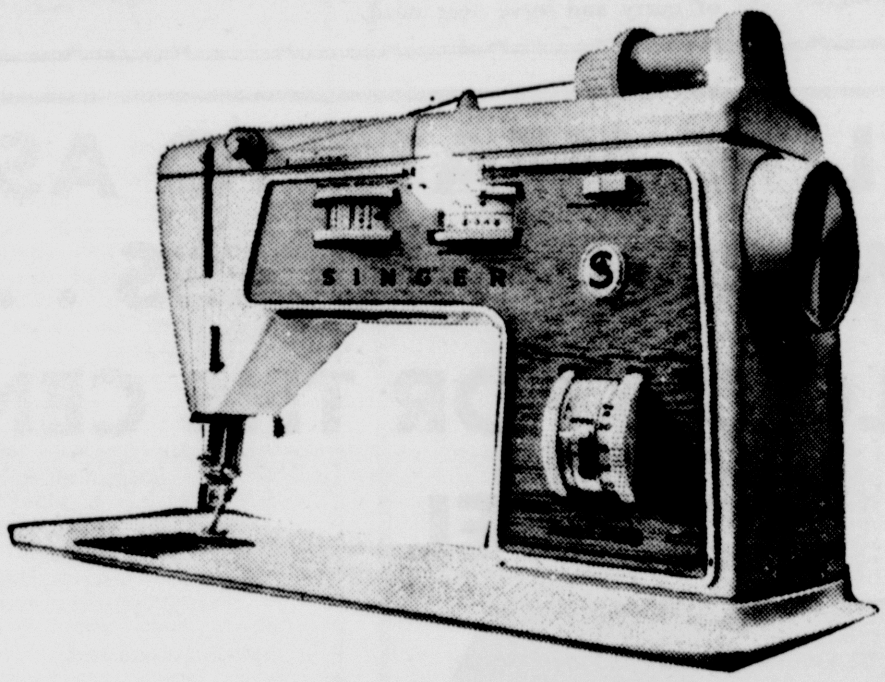

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VEGETABLES VINAIGRETTE

1 T. dried fines herbes
2 tsp. sugar
2 tsp. salt
½ cup tarragon vinegar
1 cup salad oil
¼ cup chopped parsley
1 T. chopped chives
¼ tsp. hot pepper sauce
1 can (16 ozs.) red kidney beans, well drained
1 small onion, sliced
2 cups cooked, sliced potatoes
2 cups cooked broccoli flowerets
2 cups whole, cooked green beans
1 8-oz. can whole mushrooms, well drained
Diced pimiento
OPTIONAL: 1 can artichoke hearts, well drained

Blend herbes, sugar and salt in a small mixing bowl or jar with tight-fitting lid. Add vinegar, stirring until sugar and salt are dissolved. Add salad oil, parsley, chives and hot pepper sauce. Beat or shake until well blended. Combine kidney beans and onion slices in a small bowl. Place potatoes, broccoli, green beans, (artichoke hearts), and mushrooms in individual bowls. Add about ¼ cup vinaigrette dressing to each bowl of vegetables, cover and refrigerate 4 hours or overnight. Pour off excess dressing and arrange marinated vegetables on a platter. Garnish with parsley flakes and pimiento. NOTE: All of the vegetables may be combined in a large bowl and marinated together.

LIME SALAD RING WITH STRAWBERRY DRESSING

1 pkg. lime gelatin
1¾ cup boiling water
2 T. lime juice
½ pint sour cream

Add boiling water to gelatin. Stir until dissolved. Chill, add lime juice and cream. Whip vigorously. Pour into mold that has been rinsed in cold water. Unmold on bed of lettuce or watercress. Garnish with grapes or lime wedges.

DRESSING:
1 cup mayonnaise
½ pint cream, whipped
2 tsp. sugar
1/8 tsp. salt
1 tsp. grated lemon rind
12 marshmallows, cut in quarters or 1½ cups miniatures
1½ cups frozen strawberries with juice.

Blend all in blender or mix until smooth. Chill and serve over lime salad ring.

GREEK SALAD

1 head Boston lettuce
1 cucumber
2 ripe tomatoes
1 cup cubed Feta cheese
12 black olives
1 sweet red onion, sliced thin
6 anchovy filets, chopped
1 tsp. oregano
Vinegar-oil dressing.

Remaining Rules For Salads

MOLDED ASPARAGUS SALAD

1½ lbs. fresh asparagus
1 3-ounce pkg. lemon flavored gelatin
1 cup asparagus stock
8 to 10 ice cubes
½ T. strained lemon juice

Break off tough ends of asparagus, scrub spears thoroughly, and cook about 5 minutes in boiling, lightly salted water; drain, saving stock. (Canned asparagus may be used, but save liquid for stock, adding water to make 1 cup.)

Heat 1 cup asparagus stock to boiling, pour over gelatin in bowl, stir 'til completely dissolved. Add lemon juice and ice cubes, stir constantly 'til ice is nearly gone and gelatin has started to thicken; remove remaining ice and discard. Pour gelatin into a pan 9 x 9 inches, arrange the drained asparagus spears in the gelatin in parallel rows. Chill until VERY firm. Unmold, cut into cubes, arrange over lettuce. Flavor a cup of mayonnaise with a bit of curry and serve over salad.

POTATO SALAD

This is my family's favorite accompaniment to charcoaled meats and sandwiches.

The addition of chopped pecans to this salad recipe is not a typographical error, believe me. It makes for a different flavor, especially after refrigeration for several hours. You might want to increase or decrease amounts. For instance, I am inclined to use a bit more onion and sugar. I think you will find that the basic combination of ingredients is pretty tasty!

6 - 8 medium red potatoes, boiled and cooled
5 hard-cooked eggs
¼ cup diced green pepper
¼ cup diced onion
¼ cup chopped pecans
¼ cup chopped sweet pickles, plus 2 T. pickle juice
Salt & pepper to taste
Diced pimento for color
1 tsp. prepared mustard
Mayonnaise as desired
Paprika for garnish

Peel and dice (not too finely) cooled potatoes; chop four of the eggs, reserving one for garnish. Gently toss remaining ingredients with enough mayonnaise to moisten (mustard may be mixed with mayonnaise) the salad -- or as much as you like. Refrigerate for several hours, if convenient, and when ready to serve, line large servingbowl with lettuce leaves, and pour salad over lettuce. Garnish with egg slices and paprika.

CROCK SALAD

2 green peppers, seeded and cut into rings
2 tomatoes, thinly sliced
2 large onions, sliced and separated into rings
1½ cups vinegar
1½ cups salad oil
½ cup sugar
2 T. salt
1 tsp. celery seed

Day before, put vegetables in a crock or enamel bowl. Combine remaining ingredients and pour over vegetables. Refrigerate overnight before serving.

HALF-SOUR CUCUMBERS

In a 1-gallon jar combine 5 to 6 cups cold water, ¾ cup white vinegar, ¼ cup salt, 2 tsp. sugar, 1½ tsp. pickling spice, and dill to taste. Add 12 small cucumbers, well washed, and let them marinate at room temperature for 24 to 48 hours. Store pickles in refrigerator.

CUCUMBER SALAD

Peel 3 large cucumbers and cut them into very thin slices. In a bowl combine the cucumbers with 4 or 5 scallions, minced, ½ cup white wine, and the juice of ½ lemon. Chill the mixture for least 1 hour before serving and toss it with ½ cup French dressing.

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Spinach is a mystery ingredient in this Italian casserole recipe courtesy of Hunt-Wesson foods.

Spinach

And Related Recipes

SPINACH CASSEROLE

This is the domestic answer to spinach pie.

1 pound spinach, cooked and chopped
1 cup cracker crumbs
1 cup milk
1 egg, lightly beaten
1 tsp. salt
¼ stp. pepper
1 tsp. Worchestershire
½ cup grated Cheddar cheese

Preheat oven to 350 F. and grease 1½-quart casserole. In mixing bowl, combine all ingredients except cheese. Turn into casserole; sprinkle with cheese. Set casserole in shallow pan containing 1 inch hot water. Bake for 45 minutes or 'til set.

SPINACH

JOHN MARSHALL

1 peck spinach
1 minced onion
1 clove garlic
¼ cup butter
2 cups cooked rice
Salt and pepper

Wash and drain spinach. Cook in water that clings to leaves. In separate pan, saute onion and garlic in half of the butter. Remove garlic; add remaining butter, spinach and rice. Heat thoroughly. Season to taste with salt and pepper. A dash of nutmeg may be added, if desired.

SPANAKOPATA

3 or 4 cups fresh or frozen spinach
2 bunches green onions, chopped
Several sprigs fresh parsley
Fetta cheese (piece about size of your fist), grated
2 eggs beaten with a little milk
Salt to taste.

Brown chopped onions in little bit of butter, then combine all ingredients in 9-inch pie plate. Sprinkle with a few grains of rice to absorb juice.

TOMATO HERB SAUCE CANNELLONI

2½ cups chopped spinach
3 eggs, slightly beaten
3 cups sifted flour
1 tsp. salt

Double Cheese Filling

1 15-ounce can tomato herb sauce*
½ cup water
1/3 cup red wine
¼ pound thin slices mozzarella cheese

Cook spinach over very low heat about 5 minutes. Drain well, pressing out water. Combine eggs; pour into center of flour mixed with salt in mixing bowl. Blend, then knead about 5 minutes until dough is well mixed and forms a smooth ball. Roll out dough, half at a time, to 1/16-inch thickness on floured board. Cut dough into 3x6-inch rectangles; cook 4 or 5 at a time in boiling water 5 minutes. Drain well, pat dry; cover until all are cooked. Spoon some of Double Cheese Filling down center of each cannelloni; roll up. Place seam side down, slightly apart in bottom of buttered 3-quart baking dish. Combine herbs sauce, water and wine; pour over all. Cover. Bake at 400 F. 15 minutes. Uncover, arrange cheese slices slightly overlapping down center of casserole; continue baking 10 minutes or 'til bubbly.

DOUBLE CHEESE FILLING: Mix together 1 pound ricotta cheese (or dry, small curd cottage cheese), 1/3 cup grated parmesan cheese, 1 egg, 1 T. sweet basil, 1 T. finely minced onion and 1 tsp. salt. Makes about 2 cups.

*Available under "Hunts" brand.

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Vegetables...

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With few exceptions, cookbooks seem to take for granted that young homemakers know how to cook fresh vegetables. There is a certain amount of safety in buying packaged, frozen green things, and while potatoes and carrots don't present overwhelming problems (valuable nutrients can be destroyed in even the simplest preparation if proper care isn't taken, however), what about fresh cauliflower? For years I didn't buy it because I didn't know how to get it into those little flowerlets! (You tackle it in cold water with both hands, by the way.)

For most vegetables, the cooking rule is "the shortest possible time in the smallest possible amount of water." The best way to test for done-ness is to pierce it with a fork. If the fork goes in easily, "it is enough," as the old cookbooks used to say.

The canned or frozen variety of vegetables will substitute nicely in most of the recipes on these pages, but, like baking a cake, it's nice to boast that you started from "scratch."

One gentleman I know vows that the first people to eat vegetables must have been starving! Millions of spinach-hating children will agree, but to vegetable lovers, security is a generous helping of green alongside the roast beef.

As a former spinach-hater, myself, I have listed a recipe for Greek spinach pie, or Spanakapata. The combination of cheese and spinach is unusual, quite pungent, and, as the old Greek who gave it to me said, "The cheese makes the spinach smile."

These are just a few of the good rules for mixing and matching vegetables - with spices or sauces - hot or cold.

STEWED TOMATOES

In a large skillet cook 2 pounds tomatoes, peeled, seeded, and halved, with ¼ tsp. sugar and salt and pepper to taste in ½ stick or ¼ cup butter over low heat for 5 minutes. Stir in 1 cup heavy cream and cook the tomatoes for 5 minutes more. With a slotted spoon transfer the tomatoes to a vegetable dish. Cook the sauce over high heat until it is reduced by half and pour it over the tomatoes. Season the dish with salt and pepper.

LIMA BEAN–TOMATO CASSEROLE

Combine 5 to 6 cups cooked lima beans with 2 cups thin white sauce and 1 cup finely grated cheese. Pour into baking dish and place quartered tomatoes cut side down on bean mixture. Bake at 350 F. for 20-30 minutes or 'til tomatoes are tender.

Grandmother knew that "a spoonful of sugar" in tomato dishes made all the difference!

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OKRA GUMBO

1½ cups fresh sliced okra
2 cups fresh, diced tomatoes
1 medium onion, chopped
2 T. fat or oil
1½ cups baby lima beans
Salt
Dash of Tobasco
½ tsp. sugar
¼ tsp. allspice

Heat fat in skillet. Saute' onion until transparent. Add tomatoes and stew for about 5 minutes over moderate heat. Add all other ingredients. Cover and simmer 'til vegetables are tender. (About 20 minutes) If mixture is too thick, add ¼ cup bouillon after first 10 minutes of cooking. You may add cooked poultry during cooking. Serve over rice.

TOMATO-CHEESE PIE

1 cup bread crumbs
2 T. butter
2 T. grated cheese (Swiss or cheddar)

Combine and line pie plate with crumb mixture to make shell. Bake at 400 F. about 10 minutes or 'til brown. Cool.

1 tsp. butter
2 large tomatoes, sliced
½ tsp. sugar
1 tsp. salt
½ tsp. basil
Black pepper
2 T. minced onion

Layer sliced tomatoes in plate. Sprinkle with sugar, salt, pepper, basil and grated onion. Dot with butter.

½ cup grated cheese
Salt & pepper
2 beaten eggs
1 cup rich milk (condensed)

Beat together, pour over tomato layers and bake at 375 F. 30 to 40 minutes.

CREOLE VEGETABLES

2/3 cup olive oil
4 large summer squash, cut into ¾-inch slices
6 large tomatoes, cut into ¾ inch slices
3 onions, cut into ¼-inch slices
3 mdeium green peppers, cut into ½-inch rings
2 tsp. salt
¼ tsp. pepper

Heat oil in large skillet; add vegetables. Sprinkle with salt and pepper. Cover; simmer for 30 minutes, or until tender.

FRIED ONIONS AND GREEN TOMATOES

¼ cup shortening
2 cups sliced onions
2 cups sliced green tomatoes
½ tsp. curry powder
Salt and pepper to taste

Melt shortening in skillet; saute' onions over medium heat for 5 minutes. Stir in tomatoes; saute' for 5 minutes. Sprinkle with curry powder and season with salt and pepper. Cover; cook over low heat for 5 minutes or until onions are tender.

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OKRA–TOMATO CASSEROLE

2 cups okra
4 cups tomatoes, peeled and sliced
½ cup water
salt and pepper
1 large onion, chopped
1 pod green hot pepper, minced
1 T. butter
Cooked rice
Cheese or buttered bread crumbs

Cut okra into short pieces; add tomatoes and water. Add salt and pepper, onion, pepper and butter. Cook until tender. Put a layer of cooked rice in a greased baking dish; add a layer of okra mixture. Repeat layers until all is used. Sprinkled top with grated cheese or crumbs. Brown in 400 F. oven.

Beans, Broccoli, Brussels Sprouts, etc.

DILL BEAN CASSEROLE

2 cans cut green beans
1 T. bacon fat
2-3 tsp. dill seed
6 T. margarine, melted
6 T. flour
1 cup liquid from beans
1 cup milk
3 T. onion, grated
Tobasco to taste
2 tsp. monosodium glutamate
salt and pepper to taste
¼ — ½ cup parmesan cheese
¾ cup buttered bread crumbs

Boil together beans, bacon fat and dill seed for 30-60 minutes. Set aside for several hours or overnight. Drain and reserve liquid from beans. Place beans in shallow casserole. Make sauce with margarine, flour, bean liquid, milk and seasonings. Add cheese, if desired. Pour over beans and top with buttered bread crumbs. Bake at 350 F. until light brown — about 20-30 minutes.

BROCCOLI PARMESAN

Wash broccoli (desired amount) and put in cold, salted water for one hour; rinse again and cook in boiling, salted water to which a little butter has been added.

Put 10 tablespoons of white sauce into a stewpan with 1½ tablespoons chopped onion; boil for a few minutes, then add about ½ cup grated Parmesan cheese. When it begins to boil again, add the yolk of an egg and a pinch of cayenne pepper, mix quickly and pour into a shallow casserole. Lay the broccoli in the mixture, coating each head well. Sprinkle with breadcrumbs and grated cheese and bake in slow 275 F. oven for 30 minutes, until of a nice, brown color.

SAUCY BROCCOLI

¼ cup butter
¼ cup flour
½ tsp. salt
dash pepper
1 cup shredded cheddar cheese
¾ cup milk
1¼ lbs. fresh or frozen broccoli
6 tomato slices

Preheat oven to 325 F.

While oven is preheating, melt butter in 9-inch flat, round casserole or 10 x 6 inch casserole; remove from oven. Combine flour, salt, pepper and cheese. Stir into butter. Gradually add milk, stirring until smooth. Cover with aluminum foil. Bake at 325 F. for 15 minutes. Stir sauce and arrange broccoli spears in casserole. Cover with foil again. Bake 50 to 60 minutes longer or until tender. During last 5 minutes of baking, top with tomato slices and, if desired, serve with grated Parmesan cheese.

NOTE: If frozen boccoli is used, completely thaw before using.

BRUSSELLS SPROUTS AU GRATIN

After boiling sprouts 'til tender, put them in a shallow casserole with 2 T. melted butter, pepper to taste and grated nutmeg. Sprinkle with grated cheese (your preference) and moisten with about 3 T. cream. Brown quickly under the broiler.

GEORGIA FRIED SPROUTS

A different way to cook the little cabbages, they may be used as an appetizer or an elegant dinner vegetable.

The batter is as follows: mix 1 slightly beaten egg with 1 T. milk, 1 tsp. grated onion, ½ tsp. salt. Combine ¼ cup fine dry bread crumbs and ¼ cup finely chopped peanuts. Dip the slightly boiled Brussels sprouts in egg mixture, roll in crumbs and fry in butter or margarine, browning on all sides.

CABBAGE DELICACY

Creamy Cabbage Kress — Cut 1 head of cabbage into serving size wedges. Put each wedge on a 10-inch square aluminum foil and bring foil up around the sides of the cabbage, folding the edges together to form a cup open at the top. Season the wedges with salt and pepper to taste, dot each with 1 T. butter, add 2 T. cream. Fold over foil securely and roll the edges together to seal them. Put foil packages on a grill if outdoors about 4 inches from hot coals, and grill for 45 minutes to 1 hour, or until done to taste. (If using oven, moderate temp.)

CAULIFLOWER AU GRATIN

1large cauliflower, cooked
3 T. flour
2 cups cream-style cottage cheese
½ tsp. salt
¼ tsp. pepper
1 tsp. Worchestershire
1 T. chopped scallions
¼ cup grated Cheddar cheese

Preheat oven to 350 F. and grease a 1-quart casserole.

Break cauliflower into small pieces; turn into mixing bowl. In another bowl, blend flour, cottage cheese, salt, pepper, Worchestershire and scallions. Combine cottage cheese mixture and cauliflower; turn into casserole. Sprinkle with Cheddar cheese and bake for 30 minutes or until golden.

EGGPLANT CASSEROLE

2 large eggplants
1 onion, chopped
4 tomatoes, chopped
3 peppers, chopped
1 stalk celery, chopped
¼ cup olive oil
2 eggs, beaten
Salt and pepper to taste
1 hot pepper, minced
3/4 cup grated Gruyere cheese

Cut the eggplants in halves and scrape out the seeds. parboil 15 minutes. Place in shallow casserole about 12 x 24 inches. Cook the onion, tomatoes, peppers, and celery in the olive oil over gentle heat until they form a puree. Remove from the heat and add eggs, salt, pepper and as much of the hot pepper as you like. Fill the eggplant halves with the mixture and sprinkle with grated Gruyere. If there is any stuffing left over, place around eggplant halves. Garlic lovers may add a clove of pressed garlic to the stuffing. Bake at 350 F. for 25-30 minutes, or until eggplant is tender and cheese is brown.

Earlier this year, I wrote an article featuring Mrs. Millie Watson, a licensed midwife. She was kind enough to give me this recipe.

MILLIE WATSON'S SWEET POTATO PUDDING

6 medium -large sweet potatoes
1½ cups sugar (white)
2 to 3 eggs
½ cup flour
½ cup butter
1 cup cream
2 tsp vanilla
nutmeg to taste

Boil sweet potatoes in skins 'til tender. Peel, mash, and combine with other infredients.

Pour into shallow pyrex baking dish so that batter is in thin layer.

Bake in moderate oven 'til done.

Cool and serve. May be frozen.

HUNGARIAN SOUR POTATOES

2½ lbs. small new potatoes
2 T. butter or oil
2 T. flour
2 T. chopped onion
1 T. dry white wine or lemon juice
¼ tsp. sugar
2 T. dairy sour cream
Salt and pepper
1 tsp. caraway seeds (opt.)

Cook potatoes covered, in boiling, salted water to cover until tender. Drain, but reserve cooking liquid. Shake potatoes in their saucepan over low heat until they are quite dry. (Steam will cease to appear.) Heat fat in fry pan. Add flour and mix until it makes a brown paste. Add onions and cook 'til soft. Add 1 cup liquid from cooking potatoes (or whatever liquid remains plus cold water to equal 1 cup) and stir until thickened. Add potatoes and caraway. Simmer for a few minutes. Add wine or juice, sugar, cream and seasonings. Bring to a boil. Serve.

Could Caesar Cook, Too????

ASPARAGUS–PEA CASSEROLE

2-3 cups cooked asparagus
1 small can English peas
4 hard-cooked eggs
1 can mushroom soup
1 can cheddar cheese soup
cracker crumbs or croutons

Spread asparagus on bottom of casserole. Add layer of English peas. Spread mushroom soup and cheddar cheese soup over vegetables. Bake in 350 F. oven for 15 minutes. Remove from oven and top with eggs and croutons; bake for 5 to 10 more minutes.

COUNTRY ASPARAGUS PIE

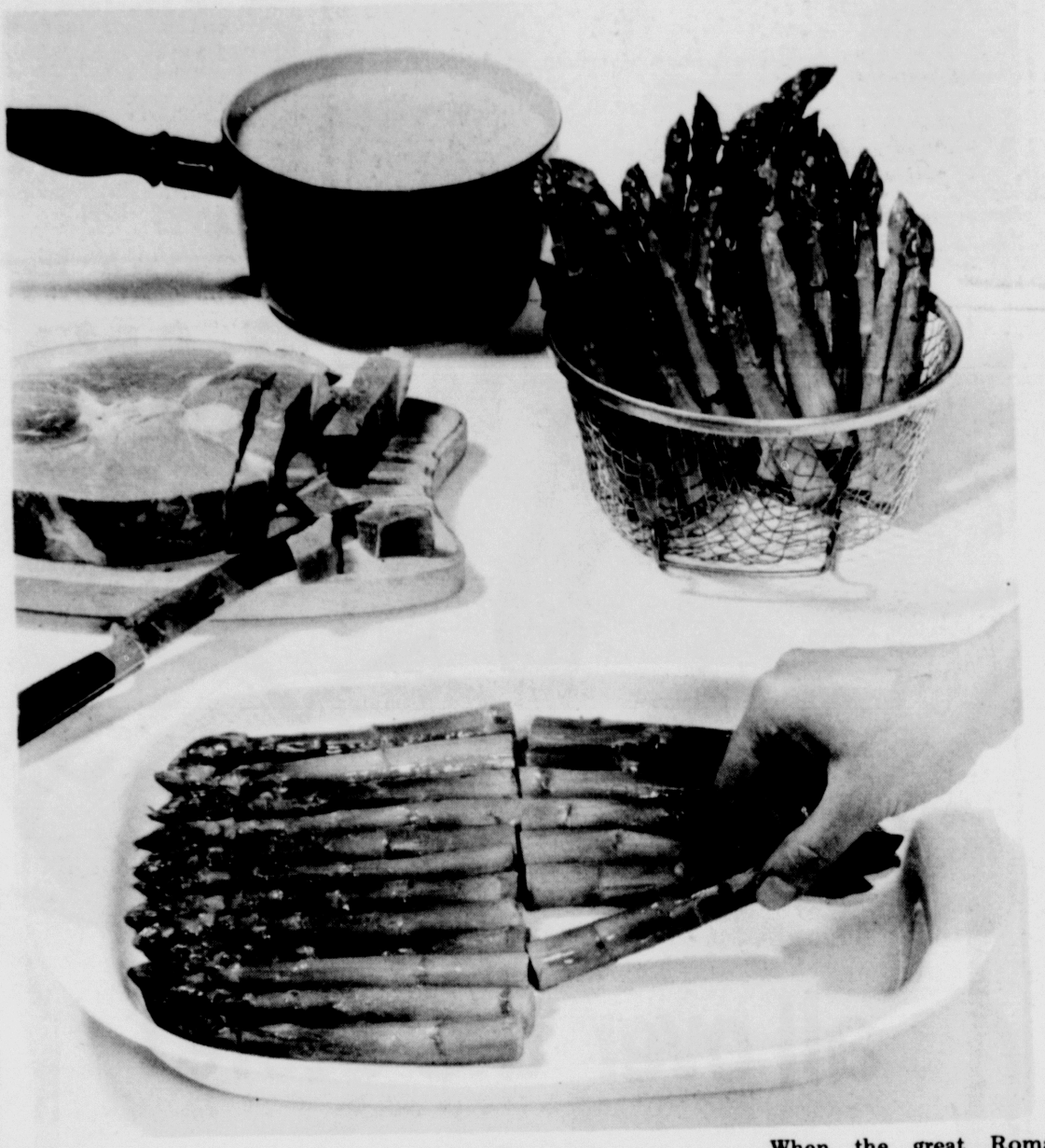
Baked 9-inch pie shell
4 cups asparagus, cut in 1-inch pieces (about 2 lbs.)
3 T. butter
3 T. flour
1 cup milk
1 chicken bouillon cube
1 tsp. minced onion
¾ tsp. salt
1/8 tsp. pepper
4 hard-cooked eggs
½ cup grated cheddar cheese

Cook asparagus in boiling salted water until tender. Drain thoroughly in colander.

Melt butter; blend in flour. Add milk and cook, stirring constantly, until mixture bubbles and is thickened. Add bouillon cube, onion, salt and pepper. Stir until bouillon cube is dissolved.

Remove from heat and add asparagus. Chop 3 eggs and add to creamed mixture.

Turn into baked pie shell. Sprinkle with grated cheese. Bake in 350 F. oven until cheese melts, about 7 minutes. Remove from oven. Cut remaining egg in 6 wedges; garnish top of pie.



When the great Roman emperor, Augustus Caesar, wanted to indicate something speedy, he said: "Quicker than you can cook asparagus!" It would be interesting to know how such a sovereign personage got near enough to the kitchen to know that the secret of cooking asparagus perfectly is to do it quickly. Perhaps on a fine spring day, he found out by inquiring of his cook what made his fresh asparagus taste so good.

CREME d'asperges

Cook for 5 minutes in salted water half a bundle of asparagus, two onions, and two or three floury potatoes. Drain them well and put them in a saucepan with a piece of butter the size of a small egg, and two lumps of sugar; cover; cook very slowly for a few minutes, being careful that the vegetables do not brown. Remove cover, put in a mixture of half water, half clear broth (chicken or beef), allowing for reduction when cooking.

Bring to boil and simmer for about half an hour. Meanwhile, brown 1 T. flour in 2 T. butter in another saucepan.

Remove the vegetables, mash them through a sieve; to this puree , add enough of the broth to make the puree liquid. Pour over the browned flour, bring mixture to a boil and cook for 5 minutes more 'til it thickens. Finish by adding a yolk of egg diluted in ¼ to ½ cup cream, and a handful of asparagus, previously cooked.

FRESH ASPARAGUS A LA MILANESE

2 lbs. fresh asparagus
1 tsp. salt
4 large eggs
4 tsp. butter
Salt to taste
Freshly ground pepper to taste
Ground nutmeg
4 T. grated Parmesan cheese

Wash asparagus. Cut off and discard tough ends. Peel the butt end of the stalks to remove scales (use a vegetable peeler). Tie in a bunch, or bunches, with string. Stand upright in a pan of boiling water so that the stems are immersed but the tips are not. Cook uncovered 5 minutes. Cover (with another pan if height is needed) and finish cooking (5-10 minutes), until tender -crisp. Place asparagus in each of 4 individual shallow ovenproof dishes. Break an egg carefully over the asparagus in each dish and place a tsp. of butter on top. Bake in 350 F. oven 10-12 minutes or until eggs are cooked as desired. Sprinkle with salt, pepper, nutmeg and grated cheese.

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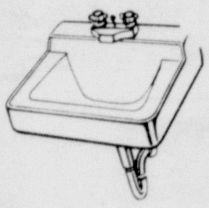

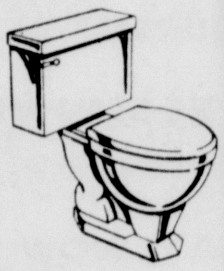

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BASIC BEER BATTER
For deep -frying vegetables

1¼ cups presifted flour
1 teaspoon salt
2 tablespoons shortening
1 egg, lightly beaten
1 cup beer

Allow beer to stand at room temperature in a cup for several hours.

Into mixing bowl, sift together flour and salt. Cut in shortening until mixture resembles fine crumbs.

Add eggs and beer; beat until smooth.

Makes about 2 cups

NOTE: Peel and boil two pounds of tiny new potatoes until just tender. Drain them well and dip into beer batter. Fry in deep fat for about 5 minutes, or until golden brown. Drain on absorbent paper.

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Hot Sauce For Hot Vegetables

From a delightful cookbook "In Praise Of Vegetables," by Luise Light, come the following rules for hot sauces to dress the plainest of vegetables.

CLASSIC WHITE SAUCE

MEDIUM

2 T. butter or fat
2 T. flour
1 cup milk
Salt and pepper

THIN

1 T. butter or fat
1 T. flour
1 cup milk
Salt and pepper

Medium sauce is used for creaming vegetables and for making gravies and scalloped dishes. Thin sauce is a good base for other, more complex sauces. It is also used to "cream" soups.

Method of preparation: Melt butter or fat over a fire. If you are using a double boiler, add flour and salt to fat and stir until it starts to bubble. Add liquid slowly, stirring constantly until sauce thickens. If you are using a saucepan, remove pan from burner after fat has melted. Add flour and seasoning and stir smooth. Return to burner and add liquid gradually, stirring all the while. Remove from heat when mixture thickens. Yields 1 cup of sauce.

BECHAMEL SAUCE

This creamy, rich sauce is reputed to be one of the earliest of the basic French sauces, named for Louis de Bechameil, Lord Steward of the Household at the Court of Louis XIV. Very impressive, but better than that, it is good!

To increase the yield of sauce, remember to increase butter and flour in equal quantities, always. It may be used as the basis for other sauces, too, by adding mushrooms, chopped hard - boiled egg, parsley, or may be made even richer by the addition of a beaten egg yolk.

2 T. butter
2 T. flour
Heavy cream or rich milk (about 1/3 -1/2 cup)
1 T. finely chopped onion
1 cup chicken broth (or beef, if preferred)
Salt and pepper

Melt butter slowly; do not allow to sizzle. Add flour and stir well. When the mixture begins to bubble gently, add the cold milk or cream, very little at a time, stirring well until all the milk is added and the sauce is thick and creamy.

The onion should be browned lightly in another saucepan then added to the sauce along with the broth and cooked only to blend the flavors. Season with salt and pepper.

Ed. Note: — For a richer white sauce, add the yolk of one egg, beaten with about 1/3 cup cream to the basic sauce and remove from the fire at once, stirring to cook the egg evenly.

LEMON BUTTER SAUCE

4 ozs. butter
Juice and rind of 1 lemon
1 T. parsley, chopped
Salt and pepper
Dash of paprika

Melt butter. Add lemon juice and other ingredients. Blend well. Serve over vegetables. ½ cup of sauce.

SOUR CREAM SAUCE

1 cup dairy sour cream
2 egg yolks, Juice of ½ lemon
1 tsp. chopped parsley, Salt and pepper, paprika to taste

Beat together egg yolks and sour cream in top part of a double boiler. Use wire whisk or egg beater. Heat over just-below -boiling water and cook, stirring, until mixture thickens like custard. Remove from heat. Add remaining ingredients, mix well. Pour over vegetable and serve.

ONION SAUCE

½ cup onions, chopped or thin sliced
1 T. butter or fat
1 T. flour
1 cup milk or stock. Salt and pepper to taste. Pinch of thyme or sage, if desired.

Saute onion in butter or fat until transparent. Blend in the flour. Slowly add milk or stock, stirring constantly. Continue stirring and cooking over low heat until sauce thickens. Season, simmer for a few more minutes. Remove from heat and serve.

SWEET AND SOUR SAUCE

The sweet and sour sauce is equally good served with meat.

2 T. butter or oil
2 T. flour
1 cup vegetable or meat stock
2 T. brown sugar
3-4 T. lemon juice (to taste)
½ tsp. salt
Pepper

Melt butter or heat oil. Blend in flour. Slowly add stock, stirring, and salt and pepper. Bring to a slow boil and simmer 5 minutes. Add sugar and lemon juice and cook a moment or two longer. Pour hot over vegetables and serve.

Double Duty

My favorite brown sauce for either meat or vegetables. It does take a bit of time, but the sauce is worth it.

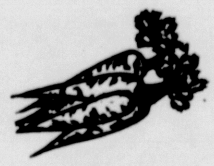
BROWN SAUCE

In saucepan combine 2 cups beef bouillon, ½ cup dry sherry, 3 T. finely chopped onion, 3 T. finely chopped carrot, 1 T. finely chopped celery, 2 sprigs parsley (or 1 tsp. parsley flakes), 1 bay leaf, crumbled, and 1/8 tsp. crushed thyme leaves; simmer 30 minutes. Strain mixture through a fine sieve. Discard vegetable mixture. Stir in 3 additional T. dry sherry; simmer 5 minutes longer. Stir in 2 T. butter, a little at a time.

BROWN SAUCE

1/3 cup butter
½ lb. ham, diced
1 medium onion, sliced thin
1 bay leaf
1 quart beef stock
¼ cup flour
Salt & pepper to taste
¼ cup tomato puree (Optional)

Melt butter. Brown ham onion, and bay leaf in it over medium heat (about 10 minutes). Mix stock and tomato puree, if desired, cook together briefly. When ham and onion are browned, add flour and stir until it browns lightly. Gradually add stock. Simmer over low heat for half an hour. Season to taste with salt and pepper. Strain.



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DOWNTOWN SIKESTON

Pot-Pourri

If weakness for good food is criminal, then I represent a large family of guilty persons. They don't, however, all share this craving I have for handy little kitchen gadgets, old and new cookbooks, and a different pan for every mood and recipe. When this cookbook began, I scanned the town for new developments in kitchenware and hit the proverbial jackpot!

There are several stores in this area with good kitchen accessory departments, and the goodies range in price from 89 cents for a ravioli stamper to $155 for an enormous hardwood cutting block. Prices in between apply to cookware ensembles of every kind and other miscellaneous objects of interest.

If you're in the market for a new set of cookware, this is your year! Depending upon your individual need, decorative tastes and pocketbook, you're sure to find at least one set of enamelized, stainless steel, cast iron, tempered glass, or aluminum (with teflonfinish) pots and pans to fit your fancy. You can choose from shades of avocado green, blue, yellow, red, orange-red, and combinations thereof. The J. C. Penney Company markets a complete set of porcelainized cookware with a luscious brown exterior and teflon lining for about $35. Another grouping that caught my eye is the newest Corning Ware design – Reniaissance, a pretty grey-on- white pattern that looks like an old Mediterranean city. It is priced separately from about $10 and is available in this area at TG&Y.

Wal-Mart displays Wear-Ever's new CERAMA – cast aluminum pans with ovenproof ceramic double boilers and casseroles to match – for about $20.

I neglected to mention the fact that many of the sets are painted with pictures of mushrooms, fruits, flowers and even ladybugs. (To each his own.) Statistics on durability and quality should be considered.

A really versatile accessory is the 4,6- or 10-quart multi-purpose cooker. The smaller version is ideal for steaming vegetables and making stew. The larger pots boil loads of corn and hold enough soup to supply the table and freezer in one making. They also sterilize bottles and dye curtains in a pinch. Most have oven-proof handles and some are equipped with steaming baskets.

Casseroles and covered baking dishes line shelves everywhere. Again Corning Ware is plentiful -- and practical. Sterling's offers all shapes and sizes, in open stock or in pre-priced sets. The "bake-ahead" set, for instance, inclues one large (4-quart) covered dish and four small covered freezing containers designed to go directly from coldest temperatures to oven without breaking. In at least one kitchen department in town, various sizes of aluminum casseroles catch your attention. Made in Portugal, reasonably priced, they are shiny-bright and pretty enough to serve in.

Fondue pots greet you in every store and all serve the same purpose. Prices vary from $3.95 to $30.

For looking pretty, you can't beat copper cookers. They also conduct heat well, which makes them especially nice for teapots and kettles. Copperware can be purchased in many stores; the Dutch copper with brass trim is my choice, but leans toward the "luxury item" category. Britt's offers a beautiful collection of Dutch copper pieces including espresso coffee pots. They make pretty and useful gifts for brides.

Speaking of copper, Moore's Hardware has a large assortment of copper-finish gelatin and aspic molds. There are all shapes and sizes, including clowns for kiddie parties and large wedding bell molds suitable for fancy shower desserts. They offer a good selection of glassware and cookware, too.

For homemakers with a contemporary outlook, Cloud 9 has a rack of far-out aprons and matching potholders! You also will find lots of recipe books and files -- useful and pretty.

In the $1.99 and under price range, I found a truck load of items: a wire basket for storing garlic, an apple corer-slicer, disposable heart shaped cake pans, potato baking rods, giant wooden spoons for removing fats from broth, aspic cutters, wooden trivets, metal trivets, cookie cutters in every shape, stainless steel measuring cups, assorted vegetabler peelers, escargot tongs, decorator kitchen matches, paper plate holders, wooden mortar and pestle, wire whisks, mesh guards for protecting patio food, wooden nutcrackers, holders for wet tea bags and a convenience-sized food grinder made to fit your hand.

Continued to Page 21

DRIVE a DREAM

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More Pot-Pourri

Even fruit jars are cheerier than ever. The lids are colorful and some jars are patterened glass. They're occasionally more expensive, but for canning jellies and preserves to give as gifts, they are ideal. Most of the local grocery stores carry a good supply of jars and lids. Freezer cartons in pint and quart sizes are available with colored lids, too, for easier identification. These also can be purchased at your grocers or from variety stores.

Speaking of canning, I located several sizes of pressure canning cookers. If you already have one and haven't used it for steaming cakes or puddings, you might want to try.

The longer I cook, the more I realize that "gourmet" dishes, in most cases, are among the simplest to prepare. Those tremendous European chefs work on the premise that a light, precise blend of spices and condiments bring out the best in foods. They rarely use cans and cans of tomato paste to cover up the flavor. The making of their clear, rich broths and creamy sauces are often time-consuming, to be sure, but difficult? No.

The same is true of many vegetable dishes. They are simply steamed to tender perfection, or, according to some Far Eastern rules, sauteed lightly in oil and served immediately.

Utensils play a major role in these types of cooking. The French are well-known for their wide variety of sauce pots, pastry pans, wire baskets and clever little hand tools -- one for every occasion.

A plain old aluminum pan will brew a lot of favorite foods, but consider a couple of the "extras" if you decide to branch out from the everyday casserole or mashed potato menu.

An out of the ordinary cooking tool is the Oriental wok. It looks for all the world like a large hubcap and does require a bit of practice to utilize practically. I once had a Japanese neighbor who used a wok for everything -- scrambling eggs, frying potatoes, serving meats. (She used chop sticks, too, but my co-ordination won't allow me to.) It's purpose is to brown small pieces of vegetables and meat in very little oil. When a portion of food browns too quickly, the sloping pan sides let you move the food away from the heat. If your family likes Oriental cooking, there are many recipes which suggest using a wok. Prices start at less than $10.

I located at least two tempura sets -- akin to fondue-ing, the food bits (usually seafood) are dipped in batter before deep frying in the tempura pan and then dunked into favorite sauces. Prices vary .... very!

Quiche pans are obtainable from two stores locally and recipes for the delicate pastry shell usually accompany your purchase. If not, buy a little French cook book or search the city library for free!

A few words about what to do with your collection of culinary tools once you begin bringing them home. Some pieces double for flower arrangements; others are at home hanging from pegs or wrought iron racks. The art of hanging pretty copper pots on the kitchen wall is not quickly-mastered, but I make a gallant effort. In my case, however, it's not necessarily due to a flair for decorating – I just don't have ample storage space. It all started with a nutmeg grater, I think.

Four-quart multi -purpose cooker.

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Parade of Cakes and Pastries

Most of the following cake rules utilize fruit preserves instead of fresh fruits. Some of the recipes may be a bit untimely, for jam cakes are more popular in cooler months, but these kinds of cakes freeze well and are at their best several days after the making. As a result, you can have one on hand for company and not worry about last minute preparations.

By clipping and saving these jam cake rules, you'll be out front by the time your family is ready for heavier dessert fare. Cakes with substance will be welcome after a few summer months of foamy freezes and molded gelatins.

The fresh fruit sweets included here are good any time and are pretty enough for special company.

Jelly rolls, too, are great freeze-ahead desserts, unless the filling contains egg whites or whipped cream, in which case you can freeze just the roll and add the filling at serving time. The Ginger Jelly Roll and filling is extra good.

COCONUT JAM CAKE

1 cup shortening (butter or lard)
2 cups sugar
3 well-beaten eggs
1 cup jam
3 cups flour
½ tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 cup buttermilk
1 cup ground raisins
1 cup nuts
1 tsp. allspice
1 tsp. vanilla
1½ cups coconut

This old recipe provides no directions for mixing the cake. I simply creamed butter and sugar, adding eggs, one at a time 'til well blended. Sift dry ingredients together (except soda) and add to creamed mixture alternately with soda-buttermilk mixture. Blend well, adding vanilla and stirring in coconut last. Bake in large sheet or 3 layer pans. Ice as desired. My preference is plain cream and confectioners' sugar glaze.

ARKANSAS APPLESAUCE CAKE

This very moist cake rule was published in an old newspaper cookbook, vintage 1953. It's baked in a tube or loaf pan instead of layers and mellows under a sugar glaze.

Warm 2 cups of apple sauce enough to melt 1 cup of butter; add 1 cup sugar, 1 cup raisins, 1 cup chopped nuts, mixing thoroughly. Now mix and sift together the following dry ingredients: 3 cups sifted flour, 2 tsp. soda and equal amounts of cinnamon, allspice and nutmeg according to your taste for spices -- but be generous. Gradually combine the dry ingredients with the apple sauce mixture. Bake in greased and floured (or waxed paper lined) tube or loaf pan in slow oven about 45 minutes to an hour -- until straw test shows it is done. Glaze with ½ cup cream, ½ cup powdered sugar and vanilla to taste. Mix well and pour over hot cake. Press walnut or pecan halves into glaze before it hardens. Cool and wrap cake securely and hold over two or three days before serving.

CARAMEL ICING:
Mix thoroughly —
1 cup white sugar
1 cup brown sugar
1 lump butter (about size of an egg)
1 tsp. vanilla
1 cup heavy cream
Cook until mixture forms soft ball. Cool. Beat to spreading consistency. Garnish with nut halves.

APPLE-PRALINE CAKE (FRESH APPLE CAKE)

The recipe comes as a courtesy of a large bakery in Little Rock, Ark. The owners are of German descent and offer unquestionably the best bakery cakes and pastries I have ever tasted. Each year they publish at least one favorite, best -selling dessert rule for their patrons. This one is of blue ribbon quality!

2 cups chopped apples
1 cup sugar
1 cup chopped nuts
1 tsp. baking soda
1½ cups cake flour
1 egg
½ cup oil
¼ tsp. salt

Chop apples and stir in sugar. Let stand for 20 minutes. Blend together all dry ingredients. Add all other ingredients and stir together.

Bake at 375 F. in layer pans that have been greased on the sides and bottom lined with paper.

ICING

Melt together: ¼ cup brown sugar, ¼ cup granulated sugar, ½ stick of butter or margarine. Add 1/8 cup evaporated milk and boil for 3 minutes. Remove from fire and cool. Then add 3/4 cup sifted powdered sugar and mix 'til smooth. Add ½ cup chopped nuts; add vanilla to taste. To get proper consistency, thin with evaporated milk, or add more powdered sugar to stiffen.

By baking in slower oven, you may use a bundt pan instead of the layers.

Editor's Note: Mrs. Ron Jaynes, wife of The Daily Standard's sports editor, uses a similar rule with twice the ingredient amounts. It is baked in a sheet cake pan for about 1 hour at 350 F. Equally good!

APPLE JUICE CAKE AND FROSTING

½ cup shortening
½ tsp. vanilla
1 cup sugar
2 eggs
2 cups sifted cake flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
½ tsp. cinnamon, cloves, nutmeg
3/4 cup apple juice

Cream shortening, vanilla and sugar together until light and fluffy. Add the eggs one at a time, beating each one in well.

Sift together flour, baking powder, soda, salt, cinnamon, cloves and nutmeg.

Add to creamed mixture in three portions alternately with apple juice in two portions.

Turn batter into 2 greased 8-inch round layer pans.

Bake at 375 F. 25 to 30 minutes.

Optional: 1 cup raisins in batter
1 cup sugar
½ cup apple juice
Pinch of salt
1 T. lemon juice
2 egg whites, stiffly beaten

Mix sugar, apple juice, salt and lemon juice. Cook until the sirup forms a soft ball when dropped into a cup of cold water.

Pour very slowly over stiffly beaten egg whites, beating constantly. Continue beating until mixture stands in soft peaks.

Spread between layers and over top and sides of cake.

Optional: When frosting is ready to spread, stir in ½ cup chopped pecans, almonds or walnuts.

VIENNESE APPLE STRIP

1 cup plus 1 T. sifted flour
6 T. granulated sugar
¼ tsp. salt
½ tsp. grated lemon peel
1/3 cup butter
2/3 cup finely chopped walnuts
2 egg yolks
1 T. milk
2 large apples, pared, sliced and parboiled
2 T. apricot jam

Mix 1 cup flour, 3 T. sugar, salt, lemon peel. Cut in butter. Reserve 1 T. walnuts; stir in the remainder. Beat yolks lightly with milk; add to flour-butter mixture, stir in to stiff dough. Roll on lightly floured board to 7-inch by 12-inch rectangle. Place on baking sheet. Combine 1 T. flour and 3 sugar. Sprinkle half down the pastry center. Top with 2 rows apple slices; sprinkle with rest of sugar. Fold pastry over apples, leaving center strip uncovered; turn up ends to seal. Bake 30-35 minutes at 375 F. Drizzle warm jam over apples. Sprinkle with walnuts. Serves 6 to 8.

MRS. BESSIE STOREY'S JAM CAKE

This could easily be the best jam cake of all. When baked in six layers, a small wedge constitutes a large serving. I've promised myself to build two 3-layer cakes from the recipe next time. . . . and freeze one. Many thanks to Mrs. Storey of Sikeston.

BATTER:
2½ cups sugar
1½ cups butter
1 cup buttermilk or sour milk
2 tsp. soda
1 tsp. salt
1 tsp. cloves
1 tsp. allspice
1 tsp. cinnamon
1 pint blackberry jam
1 cup raisins
1 cup pecans
6 egg whites (just slightly beaten)
About 4 cups flour
½ tsp. vanilla

Cream butter and sugar together 'til fluffy. Sift flour, cloves, allspice, salt and cinnamon. Stir soda into buttermilk; beat into creamed mixture alternately with dry ingredients. Add egg whites (only slightly beaten) and vanilla, then jam. Fold in nuts and raisins last. Bake in 6 layers at 275 to 300 F. 'til layers test done (toothpick inserted in middle comes out clean.

FILLING:
8 egg yoks
2 cups sugar
1 cup butter

Cook all these ingredients in double boiler 'til slightly thick. Remove from heat.

Mix 2 cups sugar, 1 cup cream in separate saucepan and cook 'til it begins to thicken. Fold into yolk mixture. Cool. Stir in 2 cups pecans, 2 cups coconut and 2 cups raisins. Spread between cake layers.

SPICED APPLE MUFFINS

½ cup sugar
4 tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
2 cups sifted flour
1 egg
1 cup milk
4 T. melted butter
1 cup apples, finely chopped

Sift together the sugar, baking powder, salt, cinnamon and flour. Beat egg until thick and lemon-colored. Add milk and melted butter. Quickly combine the two mixtures. Fold in the chopped apple. Drop into greased muffin tins. Sprinkle with cinnamon and sugar, using:
6 tsp. sugar
½ tsp. cinnamon

Bake in preheated oven for 15 to 20 minutes at 425 F.

STRAWBERRY CAKE

1 box white cake mix
1 box strawberry gelatin
½ cup salad oil
½ cup milk
4 eggs
1 cup frozen strawberries
1 cup coconut
1 cup pecans

Combine cake mix and gelatin. Pour in oil and milk. Add eggs, one at a time, beating after each addition. Add remaining ingredients. Pour into 3 layer pans. bake at 350 F. until cake tests done, about 30 minutes.

ICING

1 stick margarine
¼ cup shortening
1 box confectioner's sugar
½ cup drained strawberries
½ cup pecans
½ cup coconut

Cream sugar, shortening and margarine with mixer. Stir in remaining ingredients and spread on cake.

APPLESAUCE — WHOLE WHEAT MUFFINS

1¼ cups sifted flour
3 tsp. baking powder
½ tsp. salt
2 T. sugar
1 cup whole wheat flour
1 egg, beaten
1/3 cup milk
1 cup applesauce
¼ cup melted fat or oil

Sift together flour, baking powder, salt and sugar. Mix in whole wheat flour.

Combine egg, milk, applesauce, and fat. Add to the dry ingredients all at once, stirring only enough to moisten.

Fill greased muffin pans two-thirds full. Bake at 400 F. (hot oven) about 20 minutes.

Note: Do not try to sift whole-wheat flour.

TENNESSEE JAM CAKE

Makes 3 big layers and is better several days after baking, for it mellows.

5 eggs, separated
1 cup sugar
1 cup butter
1 T. soda
1 T. cinnamon
3 cups flour
1 cup jam, preferably blackberry
1 cup strawberry preserves
1 cup fig preserves (or, use add. 1 cup of jam)
1 cup buttermilk
1 T. allspice
1 cup grated nuts.

Cream butter and sugar. Add jam and preserves. Beat egg yolks well, then beat them into the butter and sugar, until the mixture is smooth. Mix soda with buttermilk. Sift flour with spices, then stir flour mixture alternately with buttermilk into butter-sugar-jam mixture, mixing well.

Fold in stiffly beaten egg whites.

Pour into 3 well-greased 8-inch layer pans and bake for 50 minutes at 350 F. Cool and frost with following:

CARAMEL FROSTING

3 cups sugar
1 cup butter
1½ cups milk

Into a heavy skillet, measure 3 cups white sugar and add 1 cup butter. Cook over high heat until lightly browned. (Do not allow to darken too much.) Stir constantly to keep from burning.

Slowly pour in 1½ cups milk, stirring all the while, cooking slowly until slightly warm again. Beat until smooth.

While still not thick enough to hold shape, smooth 1 T. of icing on each layer. This will soak into layers and assure moist-ness.

Beat remaining icing until it will hold its shape. Smooth between layers and on top and sides.

PENNSYLVANIA DUTCH APPLE LOAF

½ stick butter
¾ cup sifted sugar
1 egg
3 tsp. baking powder
2½ cups flour
½ tsp. salt
Pinch nutmeg or mace
1 cup milk
2 apples, pared, cored and chopped

Cream butter with sugar, add egg and continue to beat until the mixture is light and fluffy. Add the dry ingredients, sifted together, alternately with the milk. Beat the batter with a wooden spoon until smooth. Spoon into a greased and lightly floured baking pan. (A shallow 9-inch square or oblong baking dish is just right for this recipe, since the loaf can easily be cut into uniform squares.) Top the batter with chopped apples and sprinkle with 2 tsp. cinnamon sugar. Spread with meringue topping (below) and bake in a 350 F. oven for 30 minutes or until the loaf tests done. Cool.

MERINGUE TOPPING
Beat 2 egg whites until stiff but not dry. Fold in 4T. sifted fine sugar. Beat for 10 seconds. Add 1 T. chopped nuts. Spread over top of chopped apples making small peaks with the tines of a fork. Sprinkle with a dash of cinnamon sugar.

DUTCH PEACH KUCHEN

2 cups sifted flour
1½ tsp. baking powder
Pinch salt
2 T. butter
1 egg
¼ cup milk
4 firm, ripe peaches, pared and sliced
1 T. cinnamon sugar

Combine flour, baking powder and salt. Sift into a mixing bowl. Cut in butter with a pastry blender or fingers. Add beaten egg and milk. Beat into a thick batter. Spread in a shallow 9-inch or 10-inch buttered and lightly floured baking dish. Press peaches into the top of the batter in even rows. Sprinkle with Cinnamon sugar. Bake in a 400 F. oven for 15 minutes. Reduce heat to 350 F. and continue to bake 10 to 15 minutes longer or until the peaches are tender and the kuchen nicely browned. Cut into squares and serve with whipped cream to which 2 ripe, mashed peaches have been folded in.

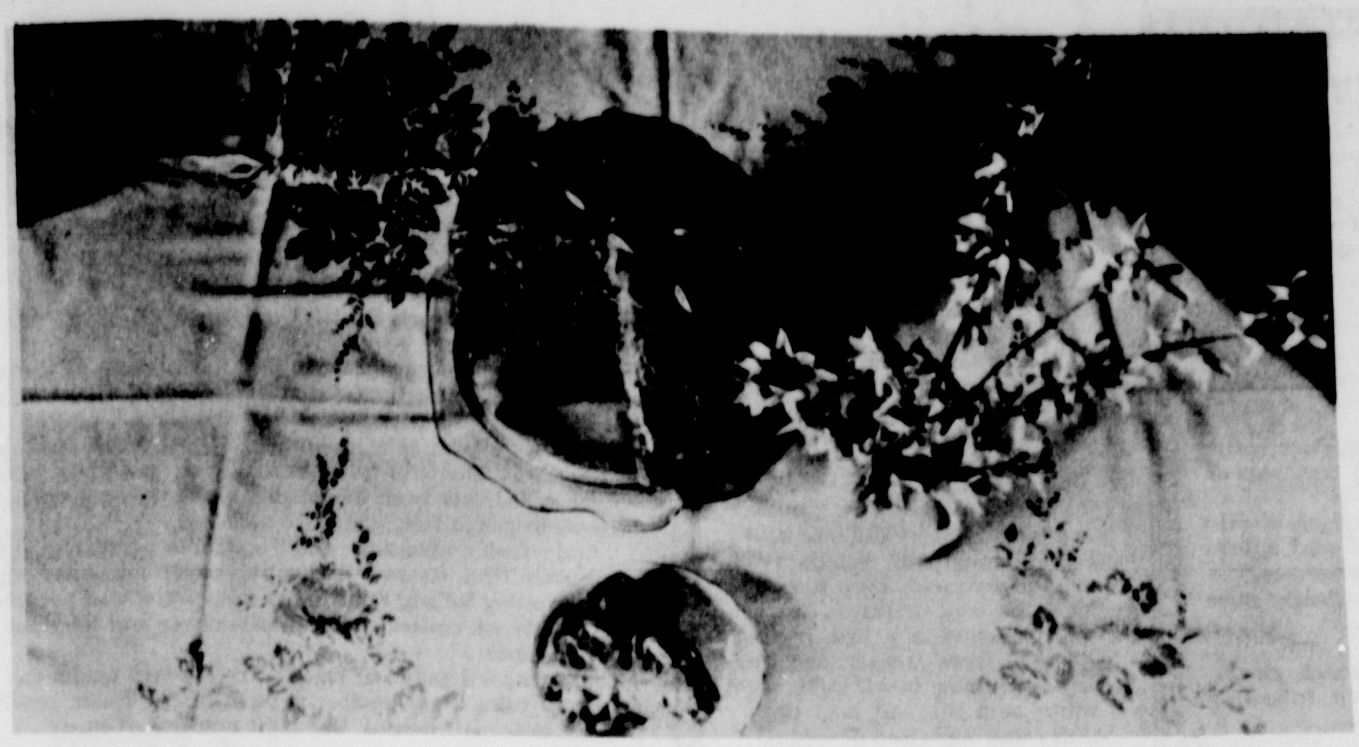
BLACKBERRY JAM CAKE

3 whole eggs
1 cup butter
1 cup white sugar
1 cup brown sugar
1 cup sour milk
1 tsp. baking soda
1½ cups jam (your favorite)
1 cup raisins
1 cup nut meats (hickory, walnuts, pecans)
1 tsp. each cinnamon, ginger, allspice
3 cups flour

Blend eggs, butter, sugar. Dissolve baking soda in sour milk and add to mixture. Add jam, raisins, nuts, spices and flour.

Beat thoroughly until well blended. Baking time is 25-30 minutes at 350F.

Use three round layers.



Good cooks abound in the south. We have listed jam cake rules from Missouri, Tennessee and Arkansas.

ARKANSAS JAM CAKE

1 cup sugar
3/4 cup butter
3 eggs
2 cups flour (sifted 3 times)
1 tsp. soda
1 tsp. cirnamon
1 tsp. allspice
1 tsp. cloves
1 cup jam (favorite)
½ cup sour milk

Cream sugar and butter; add eggs, one at a time. Sift flour and spices together. Add jam, then milk.

Mix well and bake in 3 9-inch pans for 25 minutes at 350 F.

FILLING:

Cook together until thick: 1 cup sugar, ½ cup buttermilk, 2 T. butter, a pinch of salt, 1 tsp. vanilla, 1 cup cooked and chopped prunes and 1 cup nuts. Spread between layers of cake and frost with 7-minute icing.

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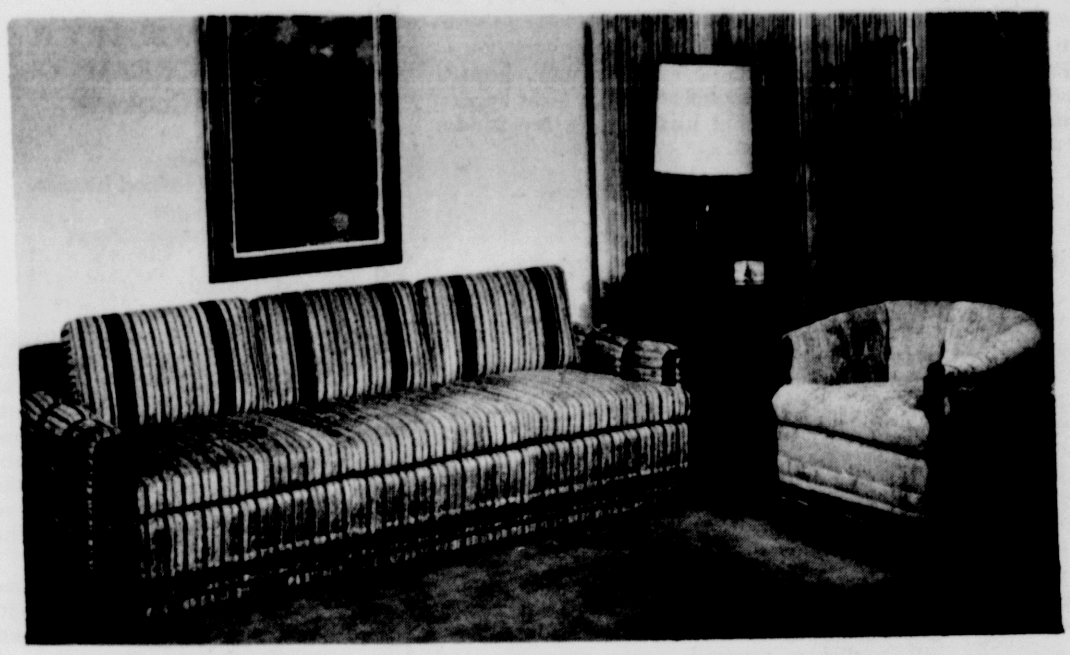

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GINGER JELLY ROLL

Beat eggs (4) about 10 minutes 'til thick and creamy. Gradually beat in 1 cup sugar. Beat 'til very smooth. Stir in 2 T. orange juice and 1 T. grated rind.

Combine:
1 cup flour
1 tsp. baking powder
1 tsp. ginger
½ tsp. cinnamon
¼ tsp. salt

Sift over egg mixture and GENTLY fold in. Pour batter into jelly roll pan (10 X 15 lined and oiled wax paper). Bake at 375 F. 15-17 minutes.

Turn out onto waxed paper and roll. Roll again into cheesecloth. Unroll after thoroughly cooled and spread with 1 cup cream (whipped) and 1 cup ginger preserves.*

Reroll and slice. Top with warm orange juice concentrate.

*Ginger preserves - peach preserves to which ginger, cinnamon and cloves had been added to taste. Or, following made-to-order rule.

APPLE - GINGER JAM

3 lbs. tart apples
4 pounds light brown sugar
3 cups water
2 lemons, juice and grated rind
6 T. grated ginger root or 2 T. Sudan ginger.

Pare, core and chop apples or run through chopper (coarse). Boil sugar and water to make syrup. Add apples, lemon juice, rind and ginger. Boil until apples are tender and a heavy syrup is formed. Seal.

OLD FASHIONED JELLY ROLL

¾ cup sifted cake flour
¾ tsp. baking powder
¼ tsp. salt
4 eggs, unbeaten
¾ cup sifted sugar
1 tsp. vanilla
1 cup jelly (any flavor)

Sift flour once; measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into 15 X 10 inch pan which has been greased, lined with paper and again oiled. Bake in hot oven (400F.) 13 minutes. Quickly cut off crisp edges of cake. Turn out on cloth covered with confectioners sugar; remove paper. Spread with jelly and roll. Wrap in cloth and cool on rack.

3–EGG JELLY ROLL

3 eggs
1 cup sugar
3 T. water
1 cup flour
1/3 tsp. salt
1 tsp. baking powder

Beat the eggs and sugar until very thick; add the water, then fold in the flour, salt and baking powder, sifted together twice. Turn into a shallow pan which has been lined with greased paper, spread evenly and thinly and bake about 12 minutes in a hot oven — 400-425 F. Invert onto a cloth sprinkled with confectioners sugar, spread with warmed jelly or jam and roll up quickly.

SOUR CREAM PEACH ICE CREAM

2 cups crushed fresh peaches
1 cup sugar
1 T. lemon juice
1 cup sour cream
2 tsp. vanilla extract
¼ tsp. almond extract
1 unbeaten egg white
¼ tsp. salt
1 cup heavy cream whipped

Combine peaches, sugar, and lemon juice. Fold into sour cream along with vanilla and almond extracts. Turn into an ice cube tray or trays. Freeze until mixture is a firm mush. Remove from freezer andturn into a mixing bowl. Add egg white and salt and beat until fluffy and increased in volume. Fold in whipped cream. Return to freezing trays and freeze until firm. If ice cream is too hard to spoon out of the trays, let stand at room temperature 15-20 minutes to soften slightly. Makes 1 quart.

STRAWBERRY ICE CREAM
(Cooked)

1 cup milk
2 cups crushed berries
2 cups sugar
2 cups heavy cream
3 eggs
1 T. flour
1/8 tsp. salt

Scald milk, stir thoroughly and slowly into well-beaten eggs, 1 cup of sugar, the salt and flour. Cook in double boiler, stirring constantly until mixture thickens. Remove from fire and when cold, fold in cream that has been whipped 'til stiff. When partially frozen, stir in strawberries which have been crushed and pressed through a sieve and sweetened with remaining sugar. Freeze.

PEACH MOUSSE

1½ cups peach pulp
2¼ cups heavy cream
1 T. powdered gelatin
2 cups confectioners' sugar
1 cup milk
2 T. cold water

Mix milk, sugar, and peach pulp; add gelatin which has been soaked a few minutes in the cold water and dissolved over boiling water. Fold in cream whipped stiff. Freeze.

STRAWBERRY SHERBET

1 pint strawberries
½ cup water
½ cup whipping cream
3/4 cup sugar
2 T. lemon juice
1 egg white

Put the fresh berries in a saucepan with the water and sugar and cook for 5 minutes. Press through a sieve and add the lemon juice. Cool. Beat until light and then fold in the egg white, beaten stiff, and beat the mixture again. Fold in the cream that has been whipped stiff and stir well. Freeze.

MEXICAN HEAVENLY FRUIT FREEZE

(Paris Cook Book)

2 pounds of fresh strawberries
¾ pound powdered sugar
1 cup whipped cream
1 package plain gelatin dissolved in 1 pint hot water
1 pint strained fresh orange juice

Crush the berries and add powdered sugar. Add to dissolved gelatin to which orange juice has already been added. Put in refrigerator and let chill until just set. Add whipped cream and stir. Freeze, and serve with pound cake or other plain cake.

STRAWBERRY ICE CREAM

Mrs. C. L. Blanton Jr.
Paris Baptist Cook Book

To 2 quarts of strawberries that have been put through the meat grinder, add 2 cups of sugar, ½ teaspoon salt, and let stand or stir 'til sugar is melted.

To 1 quart whipping cream and 1 pint whole milk, add ½ cup sugar and stir 'til melted. Then put into freezer container that has been thoroughly chilled — turn crank 'til mixture begins to firm.

Add fruit mixture and continue freezing until completely firm. Remove dasher and cover with oiled paper before putting lid on. Pour off surplus water and pack well with plenty of crushed ice and salt; cover and let ripen at least 2 hours.

This makes 1 gallon of cream. Fresh peach cream can be made by using same recipe, substituting 1 quart crushed peaches instead of berries. Use same amount of sugar.

BOURBON IN A CLOUD

¾ cup sugar
1 envelope unflavored gelatin
3 eggs, separated
¾ cup bourbon
½ cup chopped walnuts
1 cup heavy cream, whipped
Fresh strawberries

Combine 6 T. sugar and gelatin; mix well. Beat egg yolks slightly. Grad. add bourbon, stirring constantly. (Addition of bourbon too quickly tends to "cook" the yolks.) Add yolk mixture to gelatin. Cook over hot, not boiling water, stirring constantly, 'til mixture coats metal spoon (about 10 minutes). Beat egg whites 'til foamy. Grad. add remaining 6 T. sugar and continue beating until stiff and glossy. Fold in yolk mixture. Chill 20 minutes. Fold walnuts and cream. Turn into 4 or 5 cup mold. Chill until firm. Unmold and served garnished with strawberries.

STRAWBERRY MOUSSE

1 cup fresh berries
4 tsp. unflavored gelatin (1 pkg. plus 1 tsp.)
2 cups heavy cream, whipped
½ cup confectioners sugar
1 tsp. vanilla

Thaw berries; drain and reserve juice (1 cup). Soften gelatin in 1 cup juice and set aside. Whip heavy cream 'til stiff; fold in confectioners sugar and vanilla. Heat strawberry juice with gelatin until gelatin is completely dissolved; cool. Blend with strawberries and fold into cream mixture. Pour into lightly buttered 1 qt. mold and chill for 2 hours or 'til set. Unmold.

SUNRISE PINK DESSERT

3 — 2oz. pkgs. strawberry flavor gelatin
2 cups boiling water
2½ cups fresh or frozen strawberries*
1 medium banana, mashed
2 T. lemon juice
1 pint dairy sour cream, or
1 cup heavy cream, whipped

Dissolve gelatin in boiling water; add berries; if frozen, stir 'til thawed. *(If fresh berries are used, sweeten to taste.)

Add banana and lemon juice

Stir mixture into cream. Pour into 2 quart mold. Chill until set.

To serve, unmold; garnish with slightly thawed or fresh berries.

STRAWBERRY FREEZE

1 cup crushed pineapple, drained
1 cup strawberries, crushed
1/3 cup sugar
1 cup cream - style cottage cheese
2 tsp. lemon juice
½ cup whipping cream, whipped

Combine pineapple, strawberries, and sugar; mix well. Combine cheese and lemon juice; beat smooth with rotary or electric beater. Fold in whipped cream and fruit mixture; turn into 1-quart refrigerator tray; freeze firm, about 2 hours. To serve, let stand room temperature about 15 minutes.

Frozen desserts -- ice cream or sherbet -- wind up a summer meal beautifully!

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Strawberries Steal The Pie Scene

I suppose everyone has a never-fail pie crust recipe. Sometimes I do -- then sometimes I don't. I suppose everyone has a secret "trick", too, in pastry baking. Whatever your trick is, you can't deny that the best filling in the world is not good if the crust is soggy or tough.

For the younger cooks reading this, I suggest consulting a basic cookbook for a good pastry rule. These books are usually well-illustrated, too. Besides, recommending a pastry recipe is like telling someone how to make biscuits -- that's sticking your neck out a bit far!

For the more experienced cook, I envy you.

PEACH-STRAWBERRY PIE

This is a convenience pie, since the berries and peaches are already prepared and sugared. Fresh fruits may be used, but remember to add sugar proportionately.

1½ cups frozen sliced peaches
1½ cups frozen strawberries
1 cup peach juice
½ cup strawberry juice
3 T. sugar
2½ T. quick-cooking tapioca
1½ T. cornstarch
1 tsp. lemon juice

Pastry for 2-crust (9 inch) pie

Thaw fruit until most of free ice has disappeared. Drain off the juices and measure, then stir into mixture of sugar, tapioca and cornstarch in saucepan. Heat rapidly until thickening complete. Boiling is not necessary. Set aside to cool.

Line pie plate with pastry. Add fruit and lemon juice to cooled, thickened juice. Pour filling into lined plate. Cut slits in top crust; cover pie, seal and flute rim.

Bake in 425 F. oven for 30-35 minutes or until nicely browned. For brown undercrust, bake on lowest oven shelf.

STRAWBERRY-LEMON ALASKA PIE

9-inch baked pie shell (see below)
1 quart lemon sherbet
4 egg whites, at room temp.
1/8 tsp. cream of tartar
1/8 tsp. salt
½ cup sugar
1 pint fresh strawberries

Fill cool pie shell with sherbet, spreading evenly. Freeze overnight or until very firm.

Wash and hull berries and let drain shortly before using.

Just before serving time, combine egg whites, cream of tartar and salt in large mixing bowl. Beat until soft peaks form. Grad add sugar, 2 T. at a time, beating constantly, until stiff peaks form.

To assemble the Alaska, spoon strawberries over sherbet. Spread meringue to edge of shell. Swirl meringue.

Bake in preheated 500 F. oven 2-4 minutes, or until meringue is delicately browned. Serve at once.

GINGERSNAP PIE SHELL

2½ cups fine gingersnap crumbs (about 35 cookies)
½ cup soft butter or margarine

Mix crumbs and butter in bowl until blended. Press evenly on bottom and sides of 9-inch pie plate. Bake in 375 F. oven 8 minutes, or until edge is lightly browned. Cool thoroughly.

DELICIOUS STRAWBERRY PIE

Wash desired amount of berries (about 2 cups) and place upon a cloth to drain. When well drained, place berries upright in a baked shell - as closely as possible and pour following icing over them:

2 cups sugar
1 cup water
2 egg whites, beaten
½ tsp. cream of tartar

Boil above ingredients together until they spin a thread, then pour syrup over beaten egg whites and beat 'til cooled and stiff nough to cut with a knife.

BEIGNETS de FRAISES

(Strawberry Fritters)

¾ cup sifted confectioner's sugar
1 T. cornstarch
1 cup half and half
¼ cup butter
2 T. light rum or brandy

For rum sauce, combine sugar and cornstarch in saucepan. Stir in cream. Cook, stirring constantly, until thickened and smooth. Stir in butter and rum. Keep warm over low heat or in top of double boiler.

1 cup pancake mix
2 tsp. sugar
½ tsp. cinnamon
¾ cup milk
1 egg, beaten

For fritter batter, combine pancake mix, sugar, cinnamon, milk and egg, mixing lightly. Do not be upset if the batter has a dirty look. The cinnamon causes this.

Mix batter about an hour in advance and hold in refrigerator.

THE COOKING:

Strawberries
Confectioner's sugar
Cooking oil

Heat oil in deep fryer or a deep saucepan to 375 F.

Wash, stem and drain strawberries on paper towels. Dip strawberries in batter one at a time and lower into deep, hot fat to fry for 1½ to 2 minutes, or until golden. Since fritters cook so quickly, it is best not to fry more than 3 or 4 at a time, else they cannot be handled fast enough to prevent some from burning. Lift in basket or with slotted spoon and drain on absorbent paper.

To serve, place 5 to 6 warm fritters on each serving plate. Sprinkle with XXX sugar.

STRAWBERRY ANGEL FOOD

½ cup flour
¼ cup brown sugar
¼ cup margarine
1/3 cup chopped pecans
2 tsp. lemon juice
7 oz. jar marshmallow cream
2 cups frozen strawberries, thawed
1 cup heavy cream, whipped

Combine flour and sugar; cut in margarine. Add nuts; press into 9-inch spring form pan. Bake in 350 F. oven 20 minutes. Cool. Grad. add lemon juice to marshmallow cream, mixing until well blended. Stir in berries; fold in whipped cream. Pour over crumb crust; freeze. Remove from freezer and keep in refrigerator for 2 hours before serving.

APPLE PIE, Lindy

From Favorite Recipes of Famous Men
By Roy Ald

Crust:
1¼ cups flour
Pinch salt
½ cup butter
¼ cup ice water
½ tsp. baking powder
Filling:
1 T. flour
4 cups green apples
1 tsp. honey
1 tsp. lemon juice
3 T. sugar
1 tsp. cinnamon
Vanilla to taste
2 T. butter

Bake in 425 F. oven 40 minutes.

Favorite recipe of Sidney Skolsky. Once a broadway press agent, Skolsky turned producer with motion picture, The Jolson Story. His intimate tintypes of film personalities have been printed in newspapers and magazines across the nation.

STRAWBERRY PIE

The "tried and truest" strawberry pie recipe that I know. Making this dessert launched my domestic career when I was about 12 years old. The secret is baking the flakiest crust possible to hold filling."

1 quart fresh or frozen strawberries
1 cup sugar
2 T. flour
½ pint whipping cream, whipped
1 small pkg. cream cheese
1 flaky pie crust
1 cup water

Reserve 12 large berries for garnish. Wash and stem remaining berries and add sugar to taste (may be more or less than 1 cup called for), flour and water. (For easier blending, mix sugar with flour, then add berries and water.) Mix well and cook slowly 'til thickened. Remove from fire and allow to cool, thoroughly.

Bake flaky pie crust, cool, and spread cream cheese over bottom. Pour strawberry filling over cheese. Cover with whipped cream and garnish with reserved berries ... great!

RANCH-STYLE PEACH PIE

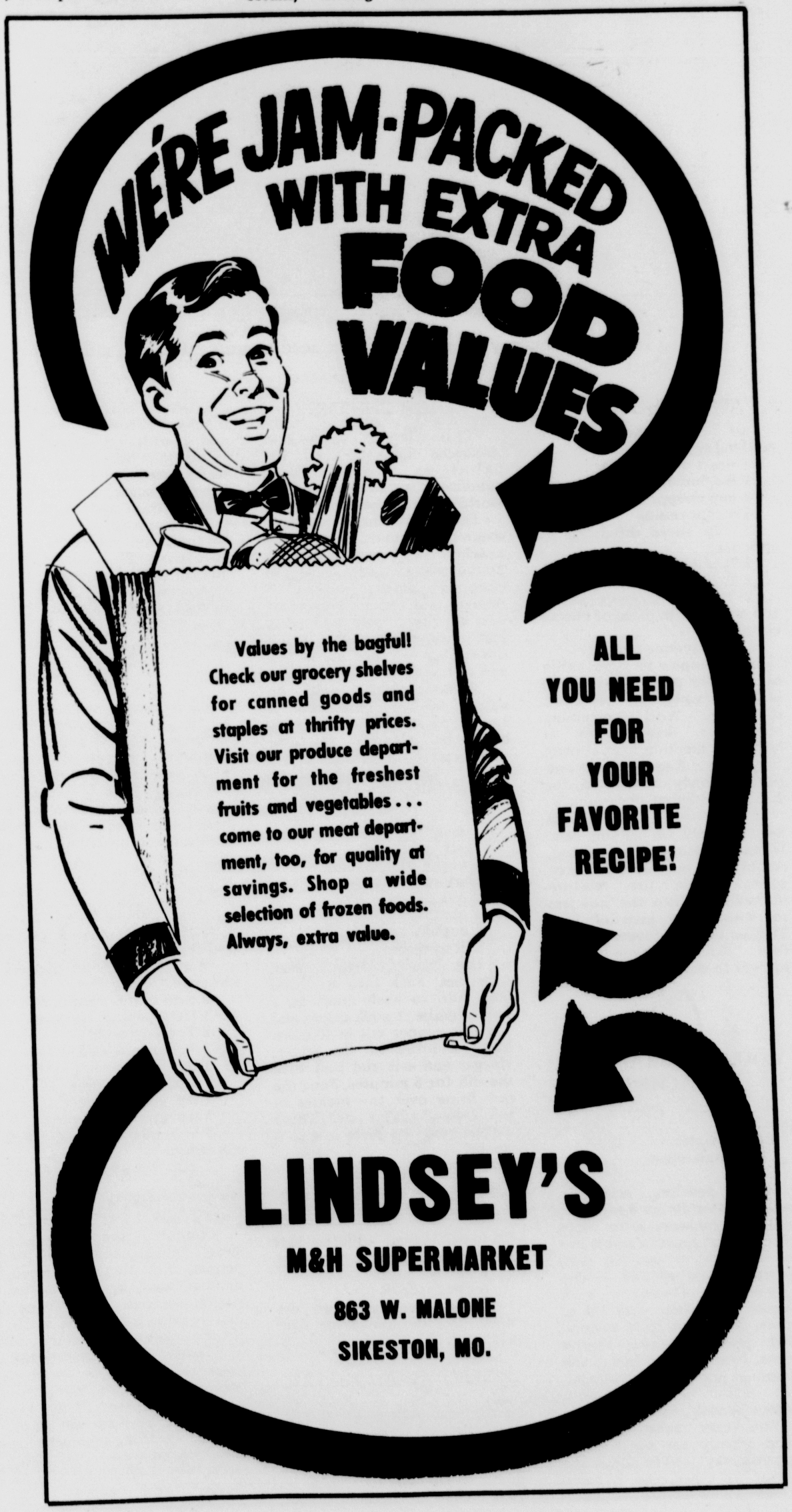
3 egg whites
1 cup sugar
12 soda crackers, crushed (1/3 cup)
½ cup chopped pecans
¼ tsp. baking powder
1 tsp. vanilla
2 cups heavy cream
1 pound peach halves or slices

Beat egg whites 'til soft peaks form when beater is lifted. Add sugar, 2 T. at a time, beating after each addition. Beat to stiff peaks.

Fold in crackers, baking powder and vanilla. Spread on bottom and sides of a greased 9-inch pie pan.

Bake in 325 F. oven for 30 minutes. Cool

An hour or two before serving, whip cream. Drain peaches and slice very thin. Save a few slices for garnishing. Alternate remaining peaches and cream in layers, with a top layer of cream. Place in refrigerator, and garnish just before serving.



Variations on A Sweet - Tart Theme

Apple chutney -- a sweet and tart accompaniment to any meat dish.

APPLE CHUTNEY

10 cups sliced peeled cooking apples
1 quart cider vinegar
2 lbs. brown sugar
1 cup chopped onion
1½ cups raisins
1 cup sliced dried figs or apricots
2 T. salt
2 T. ground ginger
2 T. pickling spices (mixed and wrapped in piece of cheese cloth)
1 tsp. cayenne pepper

Place apples in large kettle as they are peeled and sliced; pour over vinegar so they don't discolor. Add remaining ingredients. Bring slowly to boil over medium heat stirring frequently. Reduce heat and simmer slowly, uncovered, for 2 hours, stirring occasionally.

Meanwhile, sterilize eight 8-ounce jelly or canning jars. When cooking is completed, remove the cheesecloth bag of spices. Ladle the mixture immediately into the hot jars to within 1/8 inch of top. Tighten lids and invert jar for a few seconds; then stand upright to cool.

COUNTRY BRANDIED PEACHES

2 pounds perfect, ripe peaches
Boiling water
1½ pounds sugar
Cognac

Wash peaches, scald in boiling water about 5 minutes; pull off loosened skin. Place peaches and sugar in layers in a stone crock or jar. To each quart of peaches add ½ cup cognac. Cover with cheesecloth, then with lid of crock or jar. Let stand in cool, dark place 6 weeks; remove scum; seal peaches and brandied juice in hot sterile jar. Let stand another month before serving. Makes 1 quart.

You may substitute any good brandy for the cognac, but you may need to adjust the amount of sugar, also, as some brands are sweeter than others.

PEACH CHUTNEY

This is a thoroughly American derivation of the fabulous East Indian condiment which is one of the world's great preserves.

Peel, stone and chop very coarsely 5 pounds of firm, ripe peaches. Add 5 pounds sugar, 1 pound seeded raisins, 1 pound chopped pecans, juice of 5 oranges and the grated rind of two of them. Mix and cook just until peaches are barely done. Turn into hot, sterile jars and seal.

Mixed spices could be added to this, including a touch of coriander, and it could be "heated" to taste with a splash of tobasco.

DILL GREEN TOMATO PICKLES

Green tomatoes
Stalk celery
Sweet green peppers
Garlic
2 quarts water
1 quart vinegar
1 cup salt
Dill to taste

Use small, firm green tomatoes. Pack into sterilized jars. Add to each quart jar a bud of garlic, 1 stalk celery and 1 green pepper cut in fourths. Make a brine of the water, vinegar and salt and boil with the dill for 5 minutes. Pour the hot brine over the pickles in the jars and seal at once. These will be ready to serve in 4 to 6 weeks.

MRS. KATE HARRIS' PEACH PICKLES

1 qt. vinegar (diluted half and half with water)
6 pounds sugar
8 pounds fruit

Bring vinegar solution and sugar to boil and pour over packed fruit. Add spices.

SWEET MIXED PICKLE

Break washed cauliflower into flowerets to make 2 quarts. Cook 5 minutes in small amount of unsalted water; drain. Wash and cut into ¼ inch strips 2 medium green peppers, 2 medium sweet red peppers (or use all green); peel and quarter 9 medium onions.

Combine 2½ cups distilled white vinegar, 1½ cups water, 1½ cups sugar, 3 T. salt, 1 T. each mustard and celery seed, ¼ tsp. turmeric; heat to boiling covered; add vegetables, cook uncovered 2 minutes. Pack quickly into jars, filling with vinegar and sealing as you go. Yields about 6 pints.

This recipe was developed by a group of wives whose husbands raise tomatoes on a large-scale commercial basis. Each year in Bradley County, Arkansas, they sponsor a tomato luncheon featuring the best tomato recipe ideas. This chili sauce is heated and served over tender -crisp, cooked green beans. It's good!

CHILI SAUCE

4 quarts tomatoes, peeled and chopped
2 cups sweet red peppers, chopped
2 cups onion, chopped
1 HOT pepper, chopped
2 T. celery seed
1 T. mustard seed
1 bay leaf
1 tsp. whole cloves
1 tsp. ground ginger
1 tsp. ground nutmeg
2 3-inch pieces stick cinnamon
1 cup brown sugar, firmly packed
3 cups vinegar
2 T. salt

Combine the tomatoes, sweet pepper, onion and hot pepper. Put the celery seed, mustard seed, bay leaf, cloves, ginger, nutmeg, and cinnamon loosely in a thin, white cloth; tie top tightly; add to tomato mixture and boil until decreased by ½ original volume. Stir frequently to prevent sticking. Add the sugar, vinegar and salt. Boil rapidly, stirring constantly, about 5 minutes. Pack into clean, hot, sterile jars. Fill jars to top. Seal tightly. Makes about three quarts.

Pleasant memories for me are of summer mornings spent on the screened-in back porch capping strawberries and peeling peaches. My mother can make the most beautiful strawberry preserves. I was much older before we put store-bought jellies on our table, and then only concord grape because that special fruit was not available to us. Most fruit preserve recipes have essentially the same fruit-sugar ratios, but occasionally an imaginative housewife will add a bit of this or that and stumble onto a brand new taste! The "Heavenly Jam" listed below is a good example.

HEAVENLY JAM

3 pounds ripe peaches, peeled and chopped
6 cups sugar
2 oranges
4-ounce jar of marsachino cherries.

Combine peaches and sugar; cover and let stand overnight.

Next day, quarter oranges; remove seeds. Put oranges through medium blade of meat grinder. Drain cherries, reserve syrup; chop cherries. Put peaches, liquid, oranges, cherries and cherry syrup in large pot. Bring to boil; cook over medium heat for 1 hour, stirring occasionally.

Pour into hot sterilized jars; seal at once.

PEACH NECTAR

One of the newest ideas in cake-baking, that of utilizing a boxed mix and stirring up your own flavor, brought with it the apricot nectar flavored pound cake. It's good and moist and easy to bake! Why not try making your own nectar, too, from a basketful of SEMO peaches?

Select sound, ripe fruit. Peel and core. Crush peach and combine 4 cups of fruit with 3 cups water. Heat slowly to simmering and press through colander, then through fine sieve. To each pound of fruit pulp add ½ pound sugar and juice of ½ lemon, bring to simmering temperature. Pour into clean jars. Put on cap, screwing band tight. Process in water bath 20 minutes, according to directions.

WESTERN BERRY SYRUP

Use strawberries, blackberries or any other of your favorites -- blend two or more together, but always use at least one tart berry.

1¼ cups prepared berry juice
1 3/4 cup sugar

Combine juice and sugar in a large, heavy pan. Bring to full rolling boil; boil 1 minute. Count the time after the mixture comes to a boil that you cannot stir down. Remove from heat and skim off foam. Don't boil too long or the syrup may jell.

Pour into clean, hot half-pint or pint jars. Adjust lids. Process in boiling water bath (212 F.) for 10 minutes.

Store in cool DARK place. If you prefer, leave head space in jars and freeze instead of processing in water bath. Once syrup is opened, store in refrigerator

For a more tart syrup, add 1 " lemon juice

If syrup jells when you open it, stir vigorously or place the jar in a pan of warm water and heat until jell dissolves.

SUNSHINE STRAWBERRY PRESERVES

The South's abundant sunshine and plentiful kitchen help, plus the superior flavor of the preserves, made these delicacies popular there in ante-bellum days. They were adopted by cooks in all areas where the sun is generous.

Today, a few homemakers make these preserves because many hours elapse between the berry patch and filled jars on the cupboard shelf. As one woman says, "You have to keep them on your mind two whole days." But there are gourmets who hold that the sweet is too good to give up and claim they can taste the sunshine. Here's how these cooks now make them.

2 T. lemon juice
4 cups hulled strawberries
4 cups sugar

Combine all ingredients. Heat slowly to boiling point and cook rapidly 8-10 minutes, stirring constantly.

Pour berry mixture into platters or shallow containers. Cover with glass or saran, prop cover up to permit evaporation.

Set in sunshine, stirring or turning occasionally. Bring into the kitchen at night. At the end of two (or three) days, the preserves will be thick enough.

Pack without heating into sterilized jars. Makes about 4 half pints.

APPLE PRESERVES

Wash, core and pare enough apples to make 2 pounds; cut as desired.

Add 1¾ pound sugar to 2½ cups water. Boil 3 minutes. Allow to cool, then add apples and boil gently until clear. Pack the apple slices into hot glass jars. To the syrup, add 1 T. crushed ginger or use mixed spices (tied in spice bag). Boil almost to jellying point, pour hot syrup over apples and seal at once.

I was blessed with a child who had very unusual ideas about how foods should be eaten. Pancakes, for instance, were to him, a finger food! In order to accomodate (he was also finicky, so each bite swallowed was a personal triumph for me), I began cooking pancakes just a bit longer than is usual to get a firmer cake. By spreading one with butter and apple butter, I served a "pancake sandwich!" To make a long story short, the less-messy version caught on in the family and the neighborhood. Apple butter was THE popular preserve with us. It is still a favorite, made by this spicy rule.

4 gallons prepared apples
1 gallon sweet cider
4 pints sugar
1 tsp. allspice
1 tsp. cinnamon

Pare, core and slice apples. Boil sweet cider until it is reduced by one-half. Add apples to cider while boiling. Cook slowly, until apples are soft. Press through sieve. Return to fire and continue cooking, stirring frequently to prevent burning. When it begins to thicken, add the sugar and spices. Cook until it remains in a smooth mass when cooled. Pour into sterilized jars and seal while hot.

STRAWBERRY LIQUEUR JAM

".....a gourmet preserve served at the Drake in Chicago, the recipe was developed by Gertrude Lynn."

3 cups frozen strawberries
½ cup gin
3 cups sugar
1 tsp. powdered cloves
1 pkg. powdered pectin

Thaw fruit and drip through colander to separate juice from berries. Bring juice to boil, then cook gently to reduce liquid to 1/3 original amount. Add ¼ cup of the gin and bring to boil. Remove from heat, add berries and pectin. Mix lightly together. Bring to quick boil over high heat and stir in sugar, mixed with cloves. Continue cooking to high rolling boil and boil hard for 1 minute. Remove from heat. Skim, then gently stir (being careful not to break open berries) for about 10 minutes. Cool in large shallow pan. Fold in remaining gin and fill hot sterilized jars or glasses. Cover with paraffin and cool.

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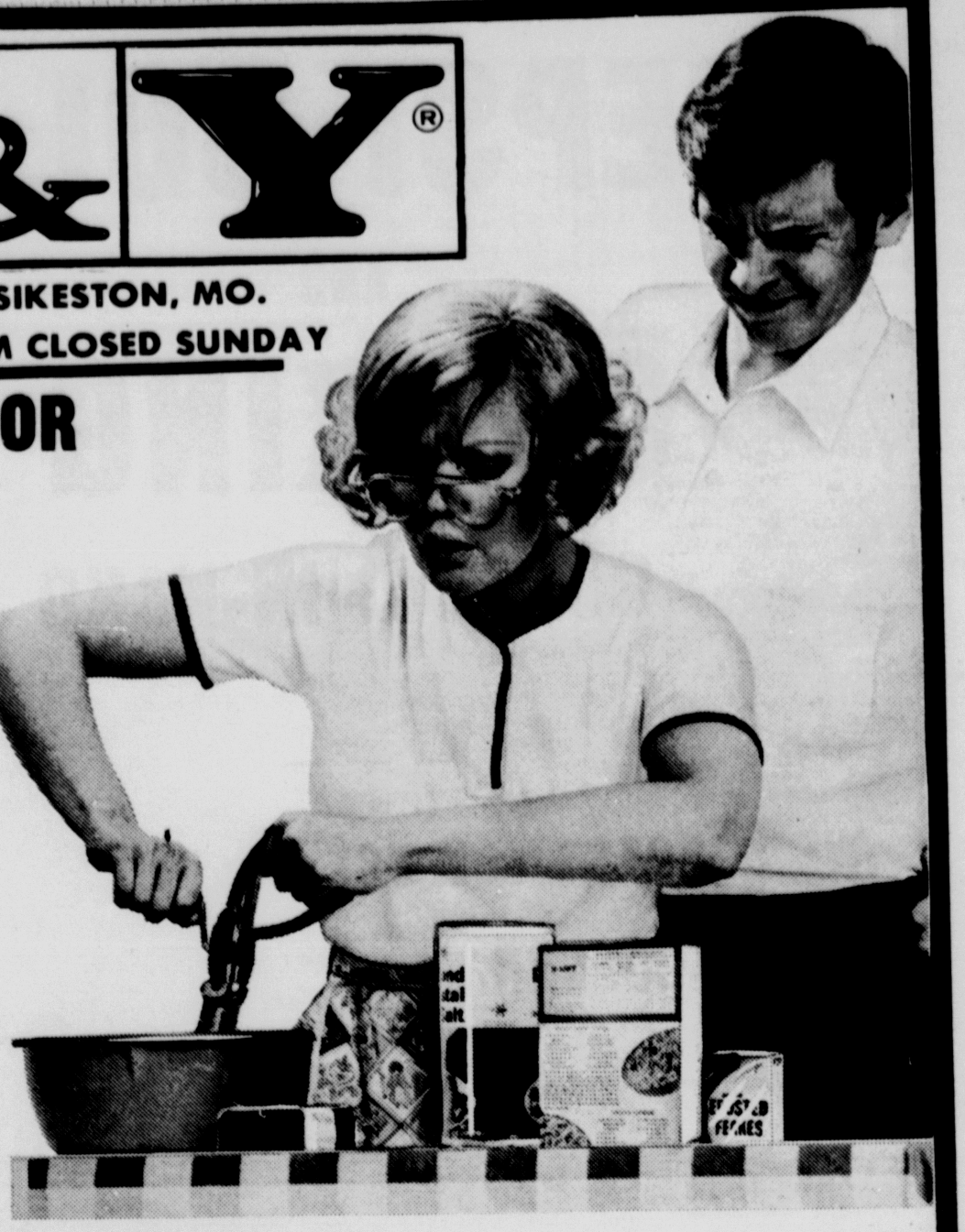

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Tele-News
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THE DAILY STANDARD

Published Daily Except Sundays in Sikeston, Scott County, Missouri

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JACK ANDERSON SAYS: Outboards To Spew 100 Million Gallons Of Pollution In Year; Government Gives Makers $100,000 To Investigate Themselves; Green Berets Shoot Dogs, Amputate Legs, "Put Them To Sleep"

MAYOR A. J. CERVANTES, St. Louis, spoke at a Missouri Municipal League meeting Friday night at the Ramada Inn. From left, Mayor Lee Shell; Willis Conner, Dexter mayor; Louis Snider, councilman, Poplar Bluff; Cervantes, and Sid Jones, mayor of Farmington.

Cities Cash Needs Heard

The Missouri Municipal League held its fifth annual regional meeting last night at the Ramada Inn.

St. Louis Mayor A. J. Cervantes spoke on the importance of revenue sharing but said he "doubts if any of the revenue sharing plans before the state legislature will be passed this year."

Cities are required to provide most of the service demanded by Americans, but 92 cents of every tax dollar goes to the federal government, he said.

"Not only major cities, but smaller communities are in need of revenue sharing," Cervantes commented.

He said that metropolitan areas are faced with a contracting tax base and smaller communities are faced with financial expansion. He added that upper and middle income Americans must realize they are going to have to pay the cost of supporting the cities because most inner cities are populated primarily by the poor and the way it stands now, the poor are expected to provide for themselves.

"There must be a whole new concept of financing the American cities," he said.

Cervantes who is said to be an undeclared gubanetorial candidate, appealed for the passage of the two-cent state gasoline tax increase and the location of the St. Louis city airport across the river in Illinois.

Seventeen area "outstanding citizens" were recognized.

Officers elected were Louis E. Snider, councilman, Poplar Bluff, president; Mayor Howard Tooke, Cape Girardeau, vice president; and Mayor Lee Shell, Sikeston, secretary. Sidney Jones, Fredericktown, is retiring president.

The region represents 14 Southeast Missouri counties.

Outstanding citizens were presented by mayors: Harry Moreland, Portageville, by Mayor Roy Moore; R. L. Ward, Malden, by Mayor Sparrel Davis; the Rev. Fr. Justin Monaghan, Charleston, by Mayor Sam Story; R. D. Clayton, Sikeston, by Mayor Lee Shell; Gerald W. Jones, Jackson, by Mayor Paul Leonard; Bobby L. Robins, Dexter, by Mayor Willis Conner;

Robert Wolpers, Poplar Bluff, by Mayor Harold Jackson; Gerald Jones, Caruthersville, by Mayor William Inman; Marvin Graham, Fredericktown, by Mayor Sidney Jones; Gene Huckstep, Cape Girardeau, by Mayor Howard Tooke; Cecil M. Hulsey, Farmington, by Mayor Douglas Ross;

Sam L. Hunter Jr., New Madrid, by Mayor Robert Riley; Tom Burris, Bernie, by Mayor R. B. Woods; Glynn Harwood, Hayti, by Alderman Harold Slavens; Theon Schlosser, Illmo, by Mayor G. J. Germain; Joel Savell, East Prairie, by Mayor Loyd Hogan; and Frank Richardson, Flat River.

Appeal to Supreme Court To Stay Postal Rate Increase

WASHINGTON (AP) — The Supreme Court was asked today to stay temporarily the effectiveness of the new Postal Service's first rate increase.

The new rates will be effective at 12:01 a.m., Sunday if the Supreme Court rejects the plea for the stay.

The hike is opposed by newspaper and magazine publishers and three other groups of mail users.

The appeal to the high court developed after the Court of Appeals for the District of Columbia unanimously upheld Friday a ruling by District Judge William B. Bryant denying a temporary injunction against the raise.

A spokesman for the Supreme Court said the latest appeal would be assigned to one justice for determination.

In their appeal to the Supreme Court, attorneys for the opponents of the raise said it would cost the newspaper and magazine publishers more than $850,000 a week.

The additional cost to the rate-paying public in general, the attorneys said, would total $23 million a week.

The rate boost, effective at midnight tonight, comes under what the Postal Service claims is its authority to make temporary increases pending a recommendation by the Postal Rate Commission.

The mailers sought the injunction to halt the increases until the rate commission, which begins hearings next Monday on a permanent, $1.45billion-a-year revenue proposal, has time to act.

The Postal Service already has printed billions of eightcent Eisenhower stamps to replace the six-cent version, a record best-seller, and of eightcent American flag stamps, also popular at six cents.

Power to set postage rates was taken from Congress in postal reform legislation. Now, the postal Board of Governors, which takes full control of the system July 1, is supposed to set its own costs and bring in enough revenue to break even.

The temporary increases, the Postal Service said, are necessary to begin putting the mail on a sound financial basis.

The new rates increase the price of a first class letter from six to eight cents, an airmail stamp from 10 to 11 cents and a postcard from 5 to 6 cents. Other classes of mail will increase by an average of one-third.

100 Rescued
Four Perish in Hotel Fire

ST. LOUIS (AP) — Four persons died and 10 were injured Friday night in a fire that swept the third floor of a hotel occupied mostly by elderly persons.

About 100 occupants were rescued from the Ambassador Hotel & Residence by firemen responding to three alarms beginning about 11 p.m. About half of the 200 rooms in the sixstory building were occupied.

The dead included Thomas Graydon, about 50, in whose room firemen said the blaze started.

Other dead were identified as Edith Seaman, 55; Helen Comfort, 83, a retired school teacher, and Charles Norton, 46.

Four occupants of the building were admitted to City Hospital for treatment of smoke inhalation. One was treated and released. Four firemen and a police officer also were injured.

Cause of the fire was not immediately determined, but the police bomb and arson squad was called in to investigate.

Fire department officials said the third floor was damaged extensively.

A hotel employe who had a room on the burned floor, Vicki Basden, told authorities she discovered the fire.

"I opened my door and the hall was full of smoke. I tried to reach the elevator. There were flames at room 208 and screams by Mr. Graydon. I tried to open his door but it was too hot. I wanted to help him, but could not," she said.

Firefighters said their biggest problem was evacuating the residents, most of them elderly.

Deputy fire chief Thomas Godfrey said firemen went from door to door, rousing occupants and helping them to safety, and searched every room in the building. Doors that were locked were kicked open.

"We were fortunate to get as many people out as we did," Godfrey said.

The deputy chief said the rescue operations presented special problems because of the large number of elderly persons who had to be assisted.

"We knocked down the major fire in the hallway so we could evacuate the people. We couldn't use the elevators because they were out of service and the doors were burned through on the third floor anyway," Godfrey said.

While some firemen helped evacuees down two circular stairways other persons confined to wheelchairs were taken through a window to the roof of a one-story section at the rear of the building.

"Some were too old to make it down ladders, so when the smoke cleared we took them back through the window and then down the stairway," Godfrey said.

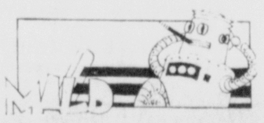
Other occupants were taken from windows and off the roof by ladder.

A fire department spokesman, Gail Chatfield, said despite the intense heat, the hotel occupants obeyed orders to remain in their rooms at windows.

"The people were great. There was no panic and they obeyed the instructions we shouted to them," Chatfield said.

Fire chief Denis Broderick said there was no sprinkler system in the building.

Weather



Generally fair and mild through Sunday. High Sunday around 80. Low tonight in upper 50s.

EXTENDED FORECAST

A slight warming trend expected Monday through Wednesda. Afternoon high Monday in 70s, morning low in mid 60s. By Wednesday afternoon the high will be from mid to upper 70s, morning low in 60s. A chance of showers Monday and again Tuesday night or Wednesday.

HIGH AND LOW YESTERDA'

High and low temperatures for the 24-hour period ending at 7:30 a.m. todlay were 73 and 45 degrees.

Sunset today ..... 7:59 p.m.
Sunrise tomorrow.....5:50 a.m.
Moonrise tomorrow.12:58 a.m.

The planet Mars is the bright "star" near the moon tonight. Mars is now in the constellation Capricornus where it will remain until late in October.

Cayuse ponies were named for Indians of the same name.

Mexico exports rum.

Lima, Peru, will build a subway.

Why hogs have ulcers is unknown.

Today's average new home sells for $27,000 according to the Housing Department.

Two in Custody after Drug Raids

Cape Girardeau county sheriff's officers reported this morning that Ronnie Lee Wyatt and James William McClure, both of Cape Girardeau, are the only two remaining in custody following Wednesday night's narcotics raids in three Southeast Missouri counties.

Twenty-six Southeast Missouri youths were charged with illegal sales or possession of narcotics.

Wyatt, charged on two counts of selling marijuana and selling LSD and stimulant drugs, is being held under $5,000 bond and McClure is held under $5,000 bond on two counts of possession of narcotics and selling LSD.

Hal Burton Lehman Jr. of Cape Girardeau, one of two unapprehended suspects wanted by police, turned himself over to Cape Girardeau police at 5:30 p.m. Friday and posted a $1,000 bond on a charge of possession of narcotics.

Mark Harris of Cape Girardeau, sought on a charge of possession of narcotic drugs, is still at large.

Scott county officials report that two Scott City youths, Keith Umfleet and Teresa Gale Graviett, remain in the Scott county jail in Benton. Umfleet is charged with possession of narcotic drugs and the woman with sale of narcotics.

Umfleet, Teresa Graviett and John Scarbrough, all of Scott County, will appear before Magistrate Judge Lloyd G. Briggs Tuesday in Sikeston when a date for a preliminary hearing will be set. Scarbrough is charged with sale of illegal drugs.

Cape law enforcement officials report that no additional warrants have been issued.

White House Uncompromising Stand Blasted by Senators

WASHINGTON (AP) — Two Foreign Relations Committee members considered undecided on a Senate move to halve the U.S. troop commitment in Europe have lashed out at White House refusal to discuss a compromise.

Sens. Clifford P. Case, RN.J., and Claiborne Pell, DR.I., registered their complaints Friday when Secretary of State William P. Rogers testified before the committee.

And Sen. John Sherman Cooper, R-Ky., an opponent of Democratic Leader Mike Mansfield's troop-cut proposal scheduled for a Wednesday vote, told Rogers: "The administration has to realize that we have to make some judgments of our own."

The White House is conducting one of the most strenuous lobbying efforts of the Nixon administration in its bid to defeat the Mansfield amendment.

The outcome is considered close—with a large block of undecided senators apparently holding the balance.

Case, who favors the thrust but possibly not the specifics of Mansfield's amendment, loosed his attack on comments made a day earlier by White House press secretary Ronald L. Ziegler, who said the President would not settle for a compromise in the fight.

Pro and Con
Armed Forces Day Protests

By THE ASSOCIATED PRESS

Active duty servicemen, veterans and civilian war disenters planned counter-demonstrations at military installations across the nation today to mark Armed Froces Day.

Planners, who were operating mostly on the local level, said they were protesting "the glorification of war" usually associated with the day.

Demonstrations would be generally peaceful, with picketing, rallying and leafleting, said the planners.

Protest sponsors included the American Servicemen's Union, Vietnam Veterans Against the War, People's Coalition for Peace and Justice, Southern Christian Leadership Conference and National Welfare Rights Organization.

Army, Air Force, Navy, Marine and Coast Guard units scheduled their usual parades, air and weapons demonstrations, speeches, base tour and other observances in cities throughout the country.

Leaders of a protest rally expected to draw 2,000 persons to a park across from Ft. Dix, N.J., said they would go ahead as planned, despite a U.S. District Court judge's decision Friday not to interfere with the Army's refusal to allow the demonstration.

Two hundred riot trained troops from the 6th Armored Cavalry at Fort Meade, Md., have been sent to Ft. Dix as a precaution, according to Maj. Gen. Howard H. Cooksey, the base commander.

At Griffis Air Force Base in Rome, N.Y., organizers hoped to attract protesters from Boston to Buffalo, N.Y., for a noon rally outside the main gate. An attempt to block the base's five gates was scheduled for Monday.

About 25 combat veterans said they would enter the U.S. Military Academy at West Point to distribute thousands of leaflets asking the cadets whether they are prepared "to engage in the same atrocities in which these veterans were forced to participate."

At Ft. Bragg, N.C., a major rally is planned. Last year, the base—which has many returning Vietnam veterans as well as soldiers used during Washington's recent peace actions—had the biggest Armed Forces protest.

350 Attend Veterans Parley

The Missouri Veterans of Foreign Wars with a delegation of 350 today are in their second day of convention at the Ramada Inn. The morning session was taken up by the auxiliary.

This afternoon State Commander Bob Feller, Odessa, and John Cain, Manchester, national vice commander of programs of Amvets spoke.

On the program Friday afternoon were State Commander Jay E. Yarnell, Lamar; Lewis Brake, Mt. Vernon, Ill., representing the national commander at the state meeting, and Mrs. Lillian Hampel, St. Louis, state president of the auxiliary.

Host Commander Paul Slinkerd, is chairman of the convention, and Mrs. Slinkerd is chairman of the women's auxiliary meeting. Mrs. Gladys Finley is president of the host auxiliary group and Mrs. C. J. Stevens in charge of decorations at the three-day convention.

State officers were chosen late today. The final session of the convention will be Sunday morning.

Mrs. Lillian Hampel

Meiator Bids to Get Rail Truce

WASHINGTON (AP) — A federal mediator is attempting to schedule formal contract negotiations this weekend in an effort to avert a nationwide railroad strike by the signalmen's union.

As informal talks continued Friday, Asst. Secretary of Labor J.W. Usery tried to get all parties together at the bargaining table.

C.J. Chamberlain, president of the AFL-CIO Brotherhood of Railroad Signalmen, refused to retract his 6 a.m. Monday strike deadline and took a dim view of settlement chances.

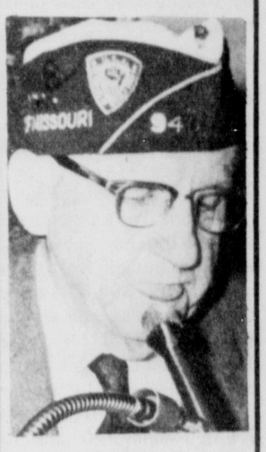
"They don't look good," he said. "All of our teams are organized and are prepared to picket the proper places."

Although the union's 13,000 members represent a small fraction of the nation's rail workers, their pickets at commuter and intercity rail lines almost certainly would be honored by other unions.

The signalmen, without a contract since Jan. 1, were free to strike at 12:01 a.m. Saturday after time ran out on the 60-day cooling off period ordered by President Nixon.

Only a court order or congressional action could head off a strike if negotiations fail. Congress passed a special act to end a one-day rail strike by four big unions earlier this year.

The signalmen are demanding a 54 per cent increase in their $3.78 hourly wage and have rejected a presidential emergency board's recommendation of a 42 per cent boost over 42 months.



Jay E. Yarnell

Suit Bids to Void School Bus Laws

JEFFERSON CITY (AP) — A Catholic parent has asked the U.S. District Court to declare Missouri's school bus laws unconstitutional.

Urban Luetkemeyer, who lives west of Jefferson City on U.S. 50, brought the suit Friday against the Centertown R-I-III board of education, the State Board of Education, and Arthur L. Mallory, state commissioner of education.

Luetkemeyer's children have been refused the right to ride the school bus to St. Martin's Catholic School, which is between the Luetkemeyer home and Centertown.

Previously the father asked the state Human Rights commission to intervene, charging the school board with discrimination. The commission said it had no jurisdiction because the issue had been settled in state court decisions.

The suit asks that school bus transportation be provided pupils of both public and private schools. It charges refusal to provide service would be discriminatory and a violation of the 14th amendment to the U.S. Constitution.

Weather Review

Weather observations are for the 24-hour periods ending at 7:30 a.m. daily.

	Rain	High	Low
May 7	.00	70	45
May 8	trace	76	59
May 9	.16	79	59
May 10	trace	72	59
May 11	.49	62	45
May 12	.00	66	40

Rainfall for the week.....65
Rainfall for the month 1.34
Rainfall for the year.....16.18

	'68	'69	'70	'71
Jan.	4.41	10.56	.96	4.01
Feb.	2.07	2.28	2.66	6.81
Mar.	8.41	3.20	5.92	1.68
Apr.	5.35	5.96	8.39	2.34
May	7.42	1.96	4.97	
June	2.31	1.26	8.61	
July	4.20	3.29	2.18	
Aug.	1.45	3.29	3.41	
Sept.	5.50	2.17	4.97	
Oct.	2.04	2.99	5.04	
Nov.	4.95	3.78	2.26	
Dec.	6.27	2.02	3.86	
Total	52.48	43.50	53.18	

Two Missourians Among Science Fair Winners

KANSAS CITY (AP)--Student scientists, including two from Missouri and one from Kansas, were given awards Friday night for their exhibits in the International Science and Engineering Fair.

The 397 finalists and their teachers were honored at a banquet that was presided over by E. G. Sherburne Jr., director of Science Service, which conducts the annual fair.

James M. Caruthers, 17, Grandview, Mo., was one of 29 who received second honors and $75.

Michael Hilliard Davis, 17, of West Plains, Mo., was one of 35 who received third awards and $50.

Lewis Brake

7 GIs Killed by Booby Trap

SAIGON (AP) — Five Americans were killed when a mine ripped through an armored personnel carrier traveling on a secondary road 17 miles south of Da Nang, the U.S. Command said today.

The incident Friday was the second major mine or booby trap explosion recently. Seven U.S. soldiers were killed and 12 wounded three weeks ago in the explosion of an artillery shell rigged as a booby trap about 90 miles south of Da Nang. Both incidents involved troops of the Americal Division.

The command reported no ground fighting involving U.S. forces.

Saigon headquarters said 60 North Vietnamese and Viet Cong troops have been killed in a new South Vietnamese drive along a 25-mile stretch of eastern Cambodia.

A communique said the bodies of 46 enemy soldiers were found Friday in an area eight miles northwest of the Cambodian town of Kompong Trach. U.S. and South Vietnamese strike aircraft had pounded the region earlier.

Fourteen other North Vietnamese and Viet Cong soldiers were reported killed in clashes involving company-sized units. South Vietnamese casualties for the five-day operation were put at one killed and eight wounded.

The objective of the operation, field commanders said, is to disrupt a complex of "Communist command and control facilities, headquarters and training areas" used to carry out operations in South Vietnam's Hau Nghia and Long An provinces west of Saigon. The enemy has stepped up attacks in Hau Nghia.

About 5,000 South Vietnamese troops who had been at bases in Cambodia in a defensive posture for a month are taking part in the new offensive. They are spearheaded by two armored columns.

The drive is along a 25-mile stretch from the Cambodian town of Kandol Chrum on Highway 7 southward to Kompong Trach, an area that ranges from 75 to 100 miles northwest of Saigon. With the full range of American air support, South Vietnamese forces are operating up to 12 miles from their border.

12 Charges Filed Against One Man

Jack Lee Sanderson of 209 West Center was arrested twice Thursday on 12 charges which police described as a modern record in number of accusations filed against an individual.

Sanderson was first arrested Thursday morning and charged with two counts of disturbing the peace and one count of public intoxication. He was taken to city jail but later released on bond.

Police arrested Sanderson Thursday night and charged him with four counts of displaying a deadly and dangerous weapon, peace disturbance, public intoxication, trespassing, destroying private property and carrying a concealed weapon.

Sanderson again was released on bond.

Police said the bond on the 12 offenses totaled $1,031.

Police charged Terry Markland of 315 Lillian and Ralph Clinton of 179 Presnell were both charged with tampering with a motor vehicle.

Gloria Jackson of Bloomfield and Frederick Williams of East Prairie were charged with shoplifting.

Floyd Deal of 209 West Gladys, was charged with careless driving; Joe James Jr., route two, with careless driving; and Jimmie Jackman, 803 East Kathleen with public intoxication.

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Saturday, May 15 — First try to get the new train back on the track.

* * *

POOR CHARLIE SAYS!

People can't live very long without changing their opinions.

* * *

THE SHELTER OF THE LAW

The American Bar Association reminds us that law is a kind of love. What higher expression of man's feelings is there than that which seeks justice, equality and compassion for all men?

Law shelters and protects. It is necessarily restrictive because our own freedom is limited by another's. Yet law usually represents the best thinking and the highest ideals of mankind.

Without law there would be no equality, no freedom, no justice, no constructive change. Through law we are all bound together with our common needs and conscience. Without man's laws, life on earth would soon degenerate into jungle law. It is only because of laws that we can have our freedom.

* * *

According to Motor West magazine, "It is interesting to know that 80 per cent of the materials in motor vehicles, the metals, are recycled back into the economy. This makes the automobile one of the most highly re-used of any metal bearing product."

* * *

Ben Franklin said it: "What is a butterfly? — at best he's but a caterpillar dressed - the gaudy box's his picture just."

* * *

SOARING EDUCATION COSTS

From grade school through college, education is becoming a costly, complicated business. Education at all levels is being affected by taxpayer revolts and the inability of students and their families to pay tuition and other expenses of higher education.

At higher educational levels, rising costs are putting college nearly out of reach of millions of American families. It costs up to $4,400 a year to attend a university, according to some surveys. Consequently, applications are down at many institutions. If the present trend continues, estimates place tuition and living costs at a university in excess of $8,000 a year before the end of the 1970s. Currently, a bachelor's degree at a first-rank university costs a student about $22,000 -- a doctorate up to $47,000. It requires a fourth to a half of an average family's income to pay expenses at most colleges if the student lives on campus.

It appears that the economics of acquiring an education may solve the problem of student unrest on campuses. Those fortunate enough to attend college will be there for one purpose -- to get the most for their money in their chosen fields of learning.

* * *

The Arizona Farm Bureau made this comment on women's liberation: "... two Oregon farmers were faced with a labor shortage of grain truck drivers. High school and college co-eds were available and in desperation employed as drivers. Now the farmers are convinced that women are better drivers (of grain trucks). 'They're the best drivers you can get; they don't drag race with full loads of wheat; they are more dependable and cut our truck repair bills in half," state the farmer employers."

We have observed an increasing number of women driving farm trucks in the Mo-Ark area in recent years, so the idea has spread.

* * *

Bathroom mirrors will not steam up if they are rubbed with glycerine from time to time.

* * *

Liquid Assets. In El Monte,Calif., David Martz, needing cash for the down payment on a new car, drove his old one into a dealer's shop, told the mechanics to remove the gas tank, shake out $820 in half-dollars which he had accumulated in four years by tossing a 50 cent piece into the tank each time he bought gas.

* * *

Not all the bums are tough. A good many of them are nice people who eat a lot of things at night and feel like bums the next day. The "tired feeling" people complain of is due to this kind of bumming.

* * *

Since vacation plans are in the making, you'll be interested to know that the American Automobile Association has increased, to $46, its suggested daily vacation budget for two people traveling by car. That is up from $39.50 two years ago. The 1971 budget breaks down as follows: meal and snacks, $16; lodging, $17; gas and oil, $9; tips and miscellaneous items, $4. The estimate for gas and oil is based on 300 miles in a car that averages 14 miles a gallon.

The increase from 1969 estimates are $2 for food, $3 for lodging, 50 cents for gas and oil, and $1 for tips and miscellaneous costs.

No wonder more people are turning to campers and trailers for traveling to beat the rising costs and inflation, especially with a family.

* * *

What has become of the belief that if a rooster crows in the front yard, company is coming?

* * *

. . . One of the hardest jobs to give up is doing nothing . . .

* * *

The passion behind the 18-year-old vote issue surpassed understanding and lunged bravely into irresponsibility. Constitution buffs were pointing out that the Constitution calls for the minimum federal voting age to be 21 — so how were Senate ringleaders justifying their call for a legislative vote to lower the age to 18? It appeared they weren't really, but were using a layman's rationale: the 18-year-old can die for his country but can't vote. The argument is persuasive, but not morally compelling. Constitutionalists were saying lower the voting age, if you must but do it legally and constitutionally by amendment. Otherwise, would it not set a bad example for youth — to pass a law by breaking the supreme law of the land?

* * *

A great aid in keeping ones weight down is to be on a fixed salary.

* * *

Ben Franklin said it: "He's gone, and forgot nothing but to say farewell to his creditors."

* * *

Robert Louis Stevenson said it:

"All men have their frailties, and whoever looks for a friend without imperfections will never find what he seeks."

* * *

A bride who lives with her husband's folks hasn't much of a chance.

* * *

If the 12 million alcoholics and addicts were marching three feet apart, they would reach around the world 4½ times. The tragedy; the majority of them drive automobiles, making an ever-present danger on the highways.

* * *

Some men think they are not getting their rights unless they have to fight for them.

* * *

SHIPS TO N. V-N DWINDLE

Seven free-world ships docked in North Viet Nam last month, according to U.S. Rep. Charles Chamberlain of Michigan.

Six flew the British flag; the other was from the Somali Republic. So far this year, 28 free-world vessels have arrived in North Vietnamese ports; twenty were British, two were from Cyprus, two came from Singapore, one from Japan and three were from the Somali Republic.

Rep. Chamberlain, who regularly reports free-world ship arrivals in North Viet Nam, said the State Department advised him an agreement had been reached which would remove Somali ships from North Vietnamese traffic. The Somali Republic received $5.7 million in U. S. foreign aid during 1968.

Repeated efforts to cut down the number of British ships which go to North Viet Nam — through U. S. - British talks — have failed. British authorities say they have no control of such vessels which usually are registered in Hong Kong.

The March dockage of seven ships was down ten arrivals from the number in February, Rep. Chamberlain said.

* * *

Titanium metal is as strong as steel but weighs only half as much! In combination with oxygen, it forms a chemical compound called titanium dioxide, which has replaced lead compounds as a paint base because it is less hazardous to health!

* * *

You've reached middle age when you're only young once in a while.

* * *

I've seen boys on my baseball team go into slumps and never come out of them, and I've seen others snap right out and come back better than ever. I guess more players lick themselves than are ever licked by an opposing team. The first thing any man has to know is how to handle himself.

Connie Mack

* * *

When the goodness of an egg is questioned, it is bad.

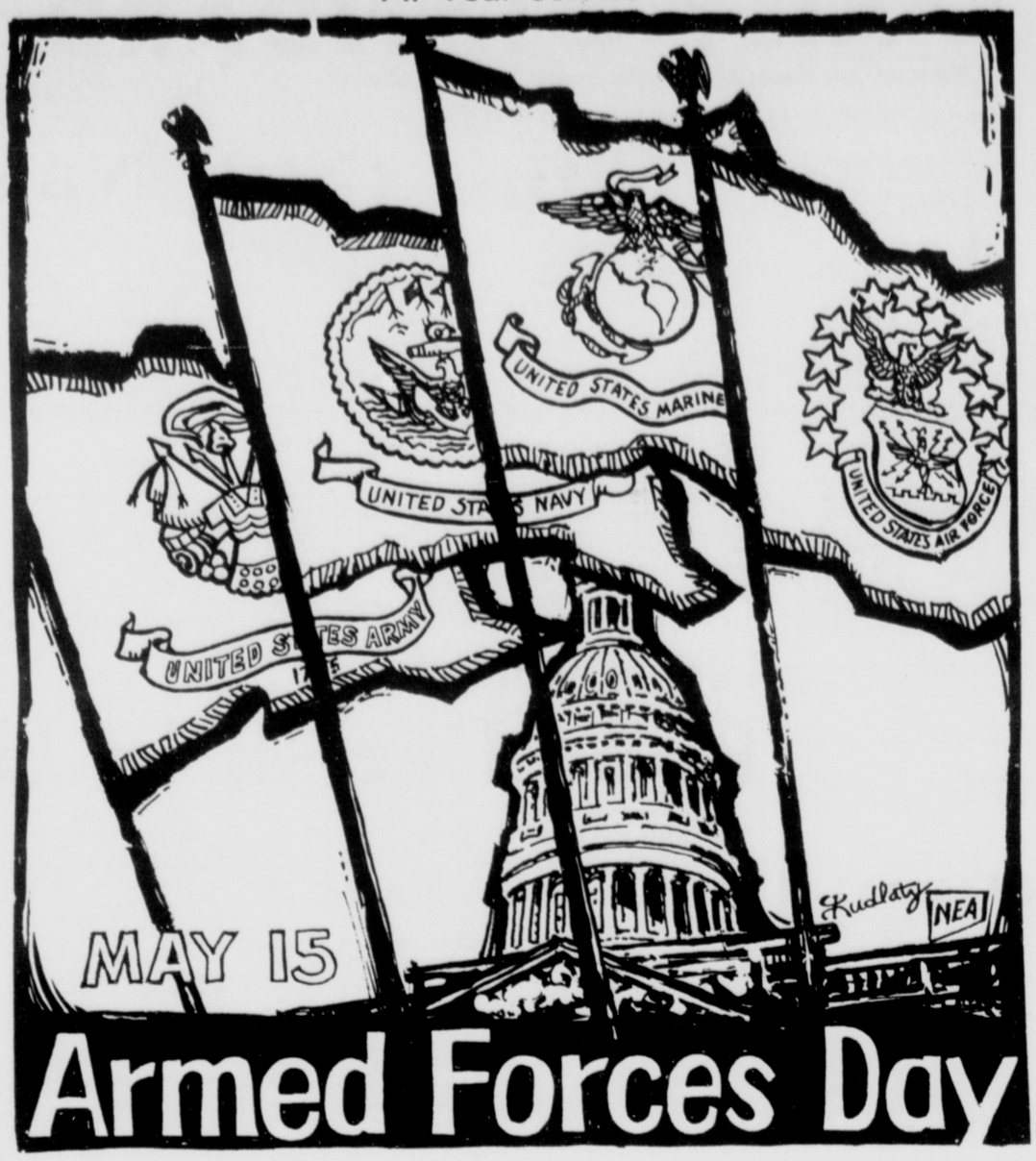
* * *

William Feather, the Cleveland, Ohio, house organ man, observes:

It's seldom that our sons get into trouble that we have't been in.

Do you have to remind us, Mr. Feather?

At Your Service



TOMORROW

MAY 16 — SUNDAY

NATIONAL TRANSPORTATION WEEK. May 16-22. By Presidential proclamation. (Always issued for week including the third Friday in May since 1962.)

ROGATION SUNDAY. May 16.

SOIL STEWARSHIP WEEK. May 16-23. Purpose: "To emphasize the conservation and orderly development of natural resources and the wise use of soil and water." Sponsor: Natl. Assn. of Soil & Water Conservation District, Box 855, League City, TX 77573.

WORLD TRADE WEEK. May 16-22. By Presidential proclamation. (Has been issued each year since 1948 for the third week of May with 3 exceptions, 1949, 1955, and 1966.)

* * *

MAY 17 — MONDAY

AMERICAN MERCHANT MARINE BOOK WEEK. May 17-21. Purpose: "To replenish the book supply to provide seagoing library units for the American Merchant Marine — 'Our Fourth Arm of Defense'." Sponsor: American Merchant Marine Library Assn., Charles S. Francis, Secy., 1 Bowling Green, New York NY 100014.

DUTCHESS COUNTY STAMP COLLECTING WEEK. May 17-23. Purpose: "To promote the hobby of postage stamp collecting in Dutchess County." Sponsor: The Ferrary Society, Pleasant Valley, NY 12569.

NORWAY: NATIONAL HOLIDAY. May 17. Constitution Day or Independence Day. Constitution signed and Norway separated from Denmark on this day, 1814. Parades and children's festivities.

SMALL BUSINESS WEEK. May 17-23 (1970). By Presidential proclamation in 1970. Has been issued each year since 1964 for a week in May. (There can be no assurance that this proclamation will be issued again in future years.)

* * *

You Be The Judge

From the very beginning of recorded history grown-ups have been lamenting the shortcomings and behavior of young people. And it seems probable that asults were similarly disposed even before they learned enough themselves to set down their thoughts in writing.

Recently there has been a rash of news stories recounting the deeds and misdeeds of offspring of prominent political figures, and editors of newspapers print such have been getting letters saying,"Why do newspaters print such stories" The answer is easy, It's news. The arrest of a governor's daughter, or a senator's son, is news.

It's also news when a 19-year -old uses a US flag as a beach towel.

It's news when an American deserter in Sweden sounds the call to servicemen to join him in his chosen exile.

It's news when Fairfax County, Virginia, reports that school vandalism for the year is a staggering $100,000, with still one month to go to the end of the school year.

It's news when four children, ages 9 and 10, stone a man, causing him to fall, break a lef, and later die of complications in the hospital.

It's news when a college freshman paints an American flag on a closet door with a swastika replacing the field of 50 stars. It's news when the school administration removes the perversion and students replace it and mount a guard to defend it.

But there are other news items you will do well not to overlook. They appear in any newspaper you pick up. They report on the Little Leaguers contesting at the "National Pasttime".. the Safety Patrols visiting the Nation's Capital and being welcomed by dignitaries, Miss America preparing to head to Vietnam, or school children planting trees in a New Jersey school yard.

The kooks thrive on attention and their aberrations are reported as news.

The overwhelming majority of our youngsters go about the business of being good citizens and editors seem not to get many letters approving of stories reporting these activities.

Youngsters like attention and our preference is to recognize and boost the worthy ones. Happily, our young people afford us a lot more "boost" stories than "kook" stories. Consequently, we're not as worried about America's youth as some of our readers seem to be.

* * *

Westinghouse Electric Corp. put into service recently what it said is believed to be the world's largest railroad car. A unique feature, it said, is that the car can wiggle its midsection like a slow-motion go-go dancer.

The car is 159 feet long -- more than half the length of a football ffield -- rides on 40 wheels and has a capacity of 1,046,000 pounds. It will be used to transport huge generators manufactured by Westinghouse to the sites of electric power stations.

* * *

Will Your Message Get There?

Sending a message is one thing, making sure someone gets it is another.

With newspapers, you have the ability to reach specific audiences in specific markets. Newspapers carry your message home. What-ever your market . . . which in our case is the immediate trade area . . . you can aim your message directly at them.

Want to narrow it down even further? In most cases advertisers can have their ads put on specific pages to reach specific interests— women on the society pages with men on the sports page. A newspater is like a department store of consumers with many of your prospects neatly sorted out for you.

When you want to be sure your message will get there, take careful aim with newspaters. Newspaters are unique in giving you the ability to direct your message to well defined audiences and markets. That's economy!

It's also a far cry from trusting your message to the vagaries of the waves . . . sea or air.

* * *

To put its market forecasts on a truly scientific footing, a brokerage house acquired all the information it couls gather – price, earnings ratios, market tops and bottoms, the latest data on sunspots, lemmings and the moon.

As the tape spun through the machine, the partners clustered around watching the lights blink. After much buzzing, the automatic typewriter clickety-clacked its answer; "Buy low, sell high."

* * *

A neurotic is, according to Uncle Buckle, a fellow with both feet planted firmly in mid-air.

* * *

Ah, the shopping list. Meat, biscuits, snacks, hair oil, vitamins. . . And that's just for the dog.

* * *

ODDMENTS: A survey on men's clothes revealed that wives agree men's fashions should relate to age and shape . . . Some men's stores believe the store of the future will be much like a men's club -- with sauna bath, gymnasium, masseurs and barbershop ... Reminder: Podiatrists warn the fad of wearing shoes without socks is unhealthy -- even dangerous. The inner surface of a shoe -- even the most casual type -- is rougher and less resilient than a sock which can cause blisters, callouses -- and even a minor infection.

Inside Labor

By Victor Riesel

NEW POLITICAL DISEASE: FBI Wiretap Information Could Have Saved U.S. Senators From Honoring Sino-Soviet Agent

By Victor Riesel

WASHINGTON: Now that it is 47 years since Calvin Coolidge's attorney general, Harlan Fiske Stone, called in J. Edgar Hoover on May 10, 1924, and told him he was to head a new-fangled kind of agency, called the Federal Bureau of Investigation, an epidemic will again break out which today's Attorney General John Mitchell calls "tapanoia."

This, says Mitchell, is a form of paranoia the victims of which believe their phones are hot lines to secret FBI stakeouts. Tapanoia now is particularly virulent among congressmen during heated political seasons.

So it might be well to report that a tap in time might prevent some home front or international crime, physical and political.

The scenario might start midday on December 9, 1963. It is pre- holiday. Everybody is anxious to get along with things and get home. Yet the austere Senate recesses its business so it can honor a visiting Kenyan (East Africa) political leader, the new nation's Minister of Home Affairs, Oginga Odinga.

This startled some of us who had covered a bit of the "trouble" after the Mau Mau days. Those who knew Kenyan politics and intrigue in Nairobi knew that the erudite Luo tribesman, Oginga Odinga, was the front- runner for the Sino-Soviet bloc. And there were, and are, those in the Texas-sized democratic land who believed Odinga was more than a front-runner. He had intimate ties. Some did say he was the world Communist bloc's man in Kenya -- a country which was the keystone of an anti-Communist coalition in strategic East Africa.

Considerable Sino-Soviet money had poured into Kenya during the years before it won independence on Dec. 12, 1963. At least $250,000 was traced by Kenyan Defense Minister A. C. Swann. He warned, in those years, of the danger of seizure and infiltration by the Communist bloc. He said that the money was being used by one man, especially, in a plot to maneuver for power.

Few insiders doubted he referred to Oginga Odinga. The chap had slipped into Leipzig, East Germany, for long conferences with Communist operatives. He had been to Moscow. He had traveled "extensively" in Communist China.

Some of the Communist "iron curtain cash" had gone to finance the trips of at least 150 young Africans to the Soviet Union, tough-line Czechoslovakia, Hungary, Poland and China. Security men did not doubt that these young people were being trained to return and attempt to seize power. Nor did the inner group, such as the head of the Kenya Federation of Labor, Tom Mboya, the young anti-Communist leader who was shot down on a busy Nairobi street, doubt that many of the power plays were being directed by the openly pro-Soviet and ardently pro-Peking Oginga Odinga.

But he moved too swiftly, too hard and too arrogantly. Tough little Jomo Kenyatta, the Kenyan president, cut him down. But Odinga maneuvered and maneuvered. And on Oct. 26 or 27, 1969, Kenya's police put him under detention as a menace to the security of the state.

All this came to mind when a friend let some of us know that Oginga Odinga, had been released this past March 26 after 18 months under a sort of house arrest in a coastal spot.

Some of us then recalled that December day in 1963 when the U.S. Senate recessed to honor Oginga Odingsa, tartly anti-west, brutally anti-U.S., enthusiastically pro-Moscow and ardently pro-Mao. In the U.S. there are informed circles who would have referred to him as a Sino-Soviet "agent".

Yet, Oginga Odinga deceived the Senate. What's more, he took in one of the most respected men ever to sit in the upper house. For, after the recess honoring Odinga, he was given an informal coffee hour in the Foreign Relations Committee room by none other than the conservative Ohio Senator (at the time), Frank Lausche.

This was not the first time uninformed congressmen were deceived. Nor the last. It happens almost every week. Representatives and senators alike are wooed diligently and regularly by Soviet and Eastern bloc embassies. The congressmen and their administrative assistants (who many times are really the acting congressmen) are invited to lunch, or soirees, or dinners large and small, by cultural attaches, first and second secretaries, press attaches, et al, – who are secret police and espionage officials.

Of course, the FBI knows this. Of course, the Bureau is aware that the KGB assignment is to get "vacuum cleaner information" -- any bit of knowledge which then can be pieced together on the home desk in Moscow or Warsaw.

But should the FBI contact the congressmen or their "A.A.s" and tell them they have been asked to lunch by a KGB agent? Should the Bureau warn members of key House and Senate committees that the reception to which they have been invited is a set up? Should the congressmen contacting a Communist legation be warned that his host at a two- or three-man luncheon is a specialist in military secrets?

The congressman would scream that his phone is being tapped. So, incidentally, would certain labor leaders who believe they and their advisers are invited to Communist bloc receptions because they are "progressives." Nonsense.

It's all for intelligence gathering. So the Bureau monitors the diplomats, as they monitor us. And it takes its lumps and bumps.

Someday some congressman will shout he should have been told. But who wants to catch "tapanoia"?

Washington Merry - Go - Round

By Jack Anderson

WASHINGTON--With the warming of the weather, the nation's seven million outboard motors have started to pump a seasonal stream of gunk into America's once sparkling waters.

This is the scientific, if upsetting, conclusion of an unpublished Environmental Protection Agency study.

The study found that a single outboard motor coughs, splutters and spits as much organic carbon pollution into the water in 24 hours as the sewerage from a neighborhood of 400 persons.

Up to 30 per cent of the fuel used in outboards, according to the study, actually is spewed into the water. Multiplying this by the total consumption of outboard motors in this country gives the staggering dimensions of the pollution problem: more than 100 million gallons of oil and gas poured into our streams and lakes and along our coast lines.

Many bodies of water simply don't contain enough bacteria to consume the gush of oil and gas. The residue fouls the shorelines, kills fish, pollutes drinking water and greases the skins of swimmers.

The study has been conducted quietly -- if that is the word for an outboard motor test -- by Dr. William Shuster, head of the Bio-Environmental Engineering Division of famed Rensselaer Polytechnic Institute.

He ran his tests with two engines, one 33 horsepower, the other 5 horsepower. His research team used an 18-foot, 4-foot-deep swimming pool and took samples of the water for measurement.

As a double check, they also put containers on the fuel vents of the engines to collect the waste.

The lowest amounts of dumpage came from the high horsepower motor when it was tuned and speeding. Then only 4 per cent of the fuel leaked into the water. But at low speed, the motor threw off 27 per cent of its fuel. This increased to 30 per cent when the motor was untuned.

Footnote: The federal government has now given the Boating Industry Association a $100,000 contract to study the effect of outboard motors on the nation's water. The association includes the manufacturers whose motors are causing the pollution. Thus, the contract is a little like asking a tubercular cook whether he might infect his customers. Eight years ago, incidentally, the outboard makers were offered designs which would have largely prevented pollution.

--TORTURING DOGS--

We reported recently that dogs were shot and their legs amputated to train medics at Ft. Bragg's Green Beret center.

Questioned about this by an animal welfare group, Col. William P. Tallon, the deputy commander, explained delicately: "Upon arrival at the kennel, a dog is designated a 'patient' and thereafter is always referred to in the records and verbally as a patient."

As Tallon told it, Patient Fido got his own student medic and hospital chart.

Then "the patient is heavily anesthetized and immobilized in a harness at the end of a 30-foot-long ballistic tunnel....A section of the leg, where no damage will be done to either bone or arterial structure, is exposed to the path of the missile....The student immediately accomplishes surgery which promotes healing.....

"Still later, the patient is again anesthetized and foreleg is surgically amputated....Before the patient regains consciousness, the patient is permanently put to sleep."

Unimpressed, Helen Jones of the National Catholic Society for Animal Welfare suggested tartly that the designation of each dog be changed from "patient" to "victim." Finally reacting, the Pentagon has given in and announced that dogs will no longer be used at the Green Beret center as "laboratory animals."

--WASHINGTON WHIRL--

Academic-Industrial Complex--President Nixon's latest appointee to the Federal Power Commission, Dr. Pinkney Walker, a University of Missouri dean, is one of those consultant-for-cash boys from the academic-industrial complex. He has been paid $12,000 as a consultant for the Mississippi River Transmission and Missouri Power and Light, two corporations that he is now expected to regulate as a commissioner. He assured us that he would disqualify himself from any cases involving the two companies and described himself as a "consumer man" who would "cut it down the middle." Federal Power Chairman John Nassikas, meanwhile, has slipped up to Capitol Hill to lobby quietly with the Senate Commerce Committee for approval of Walker's nomination. Nassikas has spoken privately to key Senators and staff members in Walker's behalf.

Jesse Owens Street--The State Department recently crowed that the Ivory Coast planned to name a street in the Ivorian capital of Abidjan after Jesse Owens, the famous American track star. Behind the diplomatic folderol, however, is the simple story of a black African administrator and his boyhood hero. My associate Joe Spear, writing from Africa, reports that Abidjan's Mayor A. Konan Kanga has never forgotten Owens' stirring victories over Adolf Hitler's supposed supermen during the 1936 Berlin Olympics. So the mayor, acting entirely on his own, decided to name the street in front of the new American embassy after his youthful hero. An embassy spokesman admitted to Spear that American officials knew nothing about the event "until street signs appeared."

Pentagon Censorship--In exchange for helping a small, private publishing company distribute a newspaper for Washington area Army personnel, the Pentagon has been granted veto power over the publication's content. When an anti-war group submitted an ad to the paper, the Penagram News, it was turned down. "I allow them the right to reject ads for the good cause of the Army," D. J. Arone, head of the publishing firm, told us.

MissEtienne Graduates

POINT LOOKOUT — Deborah Ann Etienne, daughter of Mr. and Mrs. Leonard Etienne, of Lilbourn, and whose major is sociology, english, was one of the 111 graduates to receive diplomas at the 63rd commencement at The School of the Ozarks Sunday. The degrees were conferred by Dr. M. Graham Clark, president.

Wears 70 Year Old Dress to Graduation

GALT, Mo. (AP) -- Polly Tunnell didn't complain Thursday night that she had nothing to wear to the Grundy R5 high school commencement.

Miss Tunnell wore the dress she had worn at her own graduation from Galt High School 70 years ago.

$1.00 off

Until June 30, we'll give you $1 for any old watchband (no matter what make, material or condition) when you trade it in on a new stainless steel or gold filled Speidel watchband.

As Advertised On TV

WRIGHT JEWELERY

125 N. New Madrid

Downtown Sikeston

Kathryn Marie Sindle

Sindle-McCoy

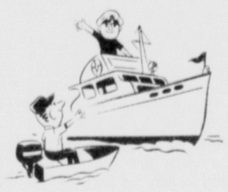
ORAN — Mr. and Mrs. Roy Eugene Sindle of route one, announce the engagement of their daughter, Kathryn Marie, to Jerry Wayne McCoy, son of Mr. and Mrs. Ray McCoy of route one, Matthews.

Miss Sindle is a graduate of Scott County Central high school at Benton and is employed at the International Hat Co.

McCoy is a graduate of Matthews high school and of the Nashville Auto- Diesel College. He is employed at the Windburg Tractor Co. in Windburg, Tenn.

The wedding will be July 2 at 7 p.m. at the Hooe-Missionary Baptist Church.

FROM BIG TO SMALL, INSURE THEM ALL



Before your boat goes into water, you make certain, of course, it is ship-shape. But there's another important item to check: your insurance. For clear sailing, let us make sure there are no leaks or cracks in your coverage.

ZIEGENHORN INSURANCE AGENCY

713 TANNER 471-1547

Aetna* LIFE & CASUALTY

*Trademark of The Aetna Casualty & Surety Co. and its associated companies.

School Menu

EAST PRAIRIE ORGANIZED SCHOOL DISTRICT NO. 2
May 17-May 21

Monday
One-Half Pint Milk
Hot Dog on Bun
Candied Sweet Potatoes
Potato Chips
Sweet Pickles
Applesauce Cake
Butter

Tuesday
One-Half Pint Milk
Sandwiches (Tuna, Cheese, Ham)
Baked Beans
Potato Salad
Jello w/Fruit
Butter

Wednesday
One-Half Pint Milk
Meat Loaf
Whipped Potatoes
Green Beans
Tossed Salad w/Fr. Dr.
Fruit Bowl
Hot Rools w/Butter

Thursday
One-Half Pint Milk
Barbecued Pork Pattie
Parsleyed Potatoes
Green Peas
Cole Slaw
Pineapple Tidbits
Hot Rolls w/Butter

Friday
One-Half Pint Milk
Chili w/Beans
Crackers
Cheese Wedge
Apple - Celery Salad
Pineapple Upside Down Cake
Butter

MATTHEWS REORGANIZED SCHOOLS

Monday
Chicken Salad Sandwich
Buttered Corn
Potato Sticks
Celery
Fruit Pie
½ pint milk
Butter

Tuesday
Beans with Ham
Buttered Potatoes
Cabbage with Carrot Slaw
Butterscotch Pudding
Bread
½ pint milk
Butter

Wednesday
Pork Patties with Brown Gravy
Green Beans
Mashed Potatoes
Fruited Jello
Bread
½ pint milk
Butter

Thursday
Beef Pot Pie
Peanut Butter Sandwich
Pickles
Peach Half
Bread
½ pint milk
Butter

Friday
No School — Teacher's Work Day

SCOTT COUNTY R-V

Monday
Cheese and Bologna slice
Potato salad
Green peas
Bread
Oatmeal cake
½ pt. milk

Tuesday
Beans and ham
Mixed green
Beets
Butter
Cornbread
Fruit
½ pt. milk

Wednesday
Barbecue pork on bun
Buttered corn
Slaw
Roll wheat cake
½ pt. milk

Thursday
Meatball in sauce
Mashed potatoes
Green beans
Jelly
Hot rolls
Butter
½ pt. milk

Friday
Fish on bun
Tartar sauce
Macaroni salad
Purple hull peas
Fruit
½ pt milk

New Babies

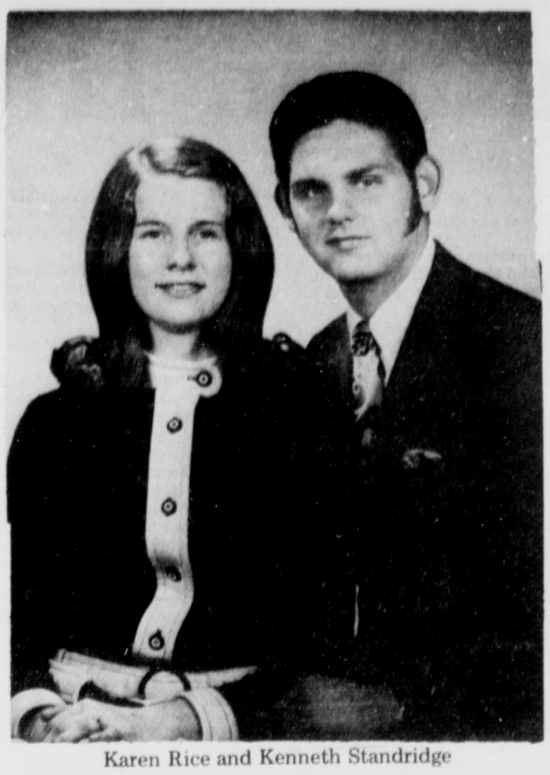
HUNTER — Mr. and Mrs. Furgison S. Hunter, Jr. of Murray, Ky. are the parents of a daughter born at 1:55 p.m. Friday in the Missouri Delta Community Hospital. She is the second child and first daughter. She weighed nine pounds.

Maternal grandparents are Mr. an;Mrs. D. B. Riley of New Madrid. Paternal grandparents are Mr. and Mrs. F. S. Hunter of New Madrid. Hunter is a graduate student at Murray State University, Murray, Ky.

BASHLEY — Mr. and Mrs. Leroy Bashley of Lilbourn are the parents of a son born at 1:05 a.m. Thursday in the Missouri Delta Community hospital. He is the seventh child.

Maternal grandmother is Mrs. Willie May Holliday of Chicago. Paternal grandparents are Mr. and Mrs. A.B. Bashley of Milwaukee.

RENNER — Twin sons to Mr. and Mrs. Wm. P. Renner Jr. of Rock Springs, Wyo., a hospital there, 10 a.m. Wednesday. Names, William David and Donald Phillip. Weights five pounds, 10½ ounces and six pounds, 11 ounces.Two daughters at home. Mrs. Renner is the former Miss Sandra Schneider, daughter of r. and Mrs. Paul Schneider of Worland, Wyo. Renner is employed by Halliburton Oil Co., and is the son of Mr. and Mrs. W. P. Renner, 301 North Boulevard.



Karen Rice and Kenneth Standridge

Couple to Marry June 12

NOCOGDOCHES, Tex. — Mr. and Mrs. Harlan Rice announce the engagement and forthcoming marriage of their daughter, Karen Maritte, to Kenneth Duane Standridge.

He is the son of Rev. and Mrs. John L. Standridge of St. Louis, Mo. and the grandson of Mr. and Mrs. Luther Standridge of route two, Essex, Mo. and Mr. and Mrs. James L. Harmon of Sikeston, Mo.

The wedding is planned for June 12 at 5:30 p.m. at the First Assembly of God Church. Both are graduates of Nacogdoches high school.

Standridge is a nephew of U. L. Standridge of Sikeston.

Perfume Has It's Perils For the Outdoor Lady

LOS ANGELES — It's great to be in the great outdoors, but take care that your citified perfume doesn't woo bees, wasps, hornets and other stingy things who mistake you for blossom nectar!

Whether you are an experienced or novice camper, Willian C. Bogane, safety expert, warns of four of the most common hazards that you might encounter, and how to avoid them.

The warm months brig out insects in full force. Some are merely a nuisance, others are dangerous. Honey-bee venom, drop for drop, is as poisonous as that of a rattlesnake! If wasps, bees, and hornets intrude into your camp site, don't run, but move away from them slowly.Avoid using sweet smelling hair oils and perfumes when camping in the open air.

If you are on a combined camping / fishing trip, make sure you can swim, or have approved flotation gear for each person on the boat. Fishing / boating accidents account for 50 per cent of all fatal drownings, yet it looks safer than water skiing.

Hospital Notes

MISSOURI DELTA COMMUNITY HOSPITAL:
Released: Friday:
Tracy Shelton, New Madrid
Daniel D. Cummins, Belleville
Lester Stevens, Lilbourn
David Estes, Sikeston
Billy Hanna, Sikeston
Kevin Lee Crumley, Marston
Jessie Calhoun, Vanduster
Mary E. England, Sikeston
Deimarie Wasson, Oak Ridge
James Downen, Sikeston
Lin Cox, Charleston
Mary Marshall, Sikeston
Brenda Tinnon, East Prairie
Charles Pratt, Sikeston
Godfried Schuerenberg, Matthews
Orland Meadows, Risco
Lura Newton, Lilbourn
Luther Perry, Vanduser
Carl Williams, Lilbourn
Genevia Kniker, Portageville
Lee McDougal, Sikeston
Lon Anthony, East Prairie
Mary Lee Tate, Lilbourn
Labertha Watson, Sikeston
Mary Hollis, Sikeston
Sherri Skelton, Charleston
Darra Lee Creager, Sikeston
Marion Wilson, Webster Groves
Lonie C. Blasingain, East Prairie
Izora Corbitt, Wyatt
Elsia Layne, Sikeston
Ray Sitzes, Sikeston
Virginia E. Jaynes, Charleston
Della C. Fowlkes, Charleston
Leroy Schneider, East Prairie
Loren L. Lohr, Sikeston
Mrs. Judy Taylor & Baby Girl, Charleston
Sherri New, Charleston
William Graham, Benton

DEXTER MEMORIAL HOSPITAL:
Admitted:
Mattie Hopper, Bloomfield
Released:
Rosa Watkins, Puxico
Bernice Stuever, Dexter
Bertie Keeling, Bloomfield
Lucy Roper, Bernie
Marie Davis, Bell City
Carrie Busby, Bloomfield
Georgia Wessler, Puxico
Ivan O'Danielle, Dexter

PEMISCOT MEMORIAL HOSPITAL:
Admitted:
Curtis Johnson, Hayti
Lida Summers, Hayti
W. A. Dowd, Hayti
Alma Trammel, Caruthersville
Charlie Abbott, Caruthersville
Susan Bruce, Caruthersville
Florence Cunningham, Steele
Clifford Jones, Steele
Virginia Lacy, Gideon
Released:
Porter Moore, Hayti
Barbara Grubbs and Baby Girl, Caruthersville
Gracie Wright, Caruthersville
Rube Malone, Caruthersville
Stefanie Pedigo, Caruthersville
Samuel Smith, Caruthersville
Bertha Greenwell, Caruthersville
Robert Greenwell, Caruthersville
Flora Malin, Caruthersville
Myrtle Brown, Portageville
Maggie Mason, Portageville
Frances Jones, Steele
Bay Pearson, Pascola
Ollie Thomason, Pascola
Nina Montgomer, Kennett
Terry Spiell, New Madrid

Lovann Pardon

Pardon-Dorris

Mr. and Mrs. Irvin Pardon, 603 School St., announce the engagement and forthcoming marriage of their daughter, Lovann, to Richard Dorris, son of Mr. and Mrs. Gene Dorris, 118 William St.

Miss Pardon is employed by Mid-America Salvage Pool.

Dorris, a 1970 graduate of Sikeston high school, is employed by Cooney Equipment Co.

The couple will be married June 4.

Ann Landers

Woman Not Expecting Has Baby in Parking Lot

Dear Ann Landers: I am a 20-year-old boy who has been looking for a job for seven weeks. The last three places I applied seemed promising, but I wasn't hired. I decided to check back and find out why. All three personnel heads said my qualifications were excellent but my appearance was against me. What it boiled down to was long hair anda short beard. I finally asked the last personnel guy if he would hire me if I cut my hair and shaved my beard. He replied, "Yes." I looked him straight in the eye, said, "Nuts to you," and walked out.

The system is rotten and this is proof. What has my hair and beard to do with my ability? I consider it my constitutional right to wear my hair any way I please and to have a beard if I want one. I would like your opinion on this. If I get the answer I want I will take it back to those jerks and shove it in their stupid faces. --Baton Rouge.

Dear Bat: Sorry, Buddy. When you are asking for something -- you do it their way. If an employer doesn't want a kid with long hair and a beard, it's his constitutional right not to hire him.

Some of you kids make a lot more trouble for yourselves than you need. You walk around mad at the world, unpleasant, surly, daring people not to accept you and when they don't you yell, "Damn the establishment!"

You'll do a lot better, fella, when you learn to smile and meet the world half way. A chip on the shoulder is usually a sign that there is wood higher up.

Dear Ann Landers: This will probably sound like a dumb question and I would not be asking it except that something fantastic happened today. Can a lady have a baby without knowing she is pregnant?

Today a woman gave birth in the parking lot of a supermarket. A couple of people came to her rescue when she was seen leaning on her car in pain, unable to open the door. One man said to her, "I'm going to call for an ambulance right away or the baby will be born here." The woman shrieked, "Ridiculous! I am not pregnant. It's appendicitis or something I ate."

Within a few minutes that woman gave birth to a baby. Someone hailed a passing squad car and the woman and her baby were taken to a nearby hospital.

How in the world could such a thing happen? Was this lady nutty? Did she suddenly develop amnesia? Please explain how a woman can go through a pregnancy and not know it.--If I didn't See It I Wouldn't Believe It.

Dear If: Such an occurance is rare, but it is not unheard of. The explanation is that some women do not experience the usual symptoms of pregnancy. In the case of the parking-lot mother, she may well have been completely unaware of her condition until the birth.

Dear Ann Landers: I am a widow going with a gentleman who is not wealthy but he is comfortable. I have a birthday coming up next month. He asked me what I wanted. Before I could reply he announced matter-of-faculty, "I plan to spend $25." I was never so shocked in my life. I told him I couldn't think of anything I wanted. Now I'm not sure ANY gift would be acceptable to me. Wasn't this crass on his part? Please comment.--Vassar '40.

Dear '40: Your friend is obviously a practical fellow. He is also a cautious type. Some people believe in laying it on the line. He might be crass, but he's honest. Don't knock it.

"The Bride's Guide," Ann Landers' booklet, answers some of the most frequently asked questions about weddings. To receive your copy of this comprehensive guide, write to Ann Landers, in care of your newspaper, enclosing a long, self-addressed, stamped envelope and 35 cents in coin.

. . . wearing an "I Belong to You" T-shirt on the weekends.

New Madrid Community Calendar

SATURDAY
Grand costume ball with Ronnie Dove and band starts at 8 p.m. Saturday at high school gymnasium. Sponsored by Jaycees, the ball is one of the activities in commemoration of Missouri's Sesquicentennial. Period costume requested but not required. Public is invited.

SUNDAY
Observance of Missouri Sesquicentennial starts at 1 p.m. with a parade; 2 p.m. introduction of state officials; 2:30 p.m. free wrestling matches; 3 p.m. costume contest; 3:30 p.m. square dance exhibition; 4 p.m. greased pig contest. Historical pageant performances at 2, 3 and 4 p.m. Food available at noon on city park grounds.

MONDAY
Rotary Club meets 6:15 p.m. Monday at Pauline's Cafe.

MONDAY
Kiwanis Club meets 6 p.m. Monday at Gardner's Cafe at Cross Truck Stop, highway 61 north.

MONDAY
PORTAGEVILLE high school Commencement is 8 p.m. Monday at the high school gymnasium.

MONDAY
MARSTON Civic Improvement Club meets 7:30 p.m. at the United Methodist Church recreational room.

TUESDAY
High school Commencement is 8 p.m. Tuesday at the high school gymnasium.

WEDNESDAY
Jaycees meet 8 p.m. Wednesday at the Jaycee building, 710 Riley.

WEDNESDAY
LILBOURN high school Commencement is 8 p.m. Wednesday at the high school gymnasium.

THURSDAY
Presbyterian Women of the Church meet 7:30 p.m. Thursday with Mrs. Estelle Skiles.

THURSDAY
Baptist Woman's Missionary Union meets 7:30 p.m. with Mrs. Irene Bartlett. Mrs. Pearl Throop, program leader.

FRIDAY
PARMA high school Commencement is 8 p.m. Friday at the high school gymnasium.

Meetings and Things

MONDAY
The Southwest Elementary school Parent- Teacher Association will hold its last meeting of the school year Monday at 7:30 p.m. there will be installation of officers. Alan McClellan will sing and play the guitar.

FRIDAY
The Junior high school Parent - Teacher Association will have open house from 6:30 p.m. to 8 p.m.

SATURDAY
The Tanner Street Church of God Youth will sponsor a slave day beginning at 8 a.m. Call 471-5469. Proceeds will go to summer youth camp.

TUESDAY
The Sikeston Extension club will meet with Mrs. J. M. Law at 929 N. Kingshighway at 7:30 p.m.

THURSDAY
There will be a card party at St. Francis Xavier School at 7:30 p.m. Open to the public. Attendance prizes and refreshments served.

McGill Accepted At William Jewell

Stanley A. McGill, 812 Harvard Drive, Sikeston, Mo., has been accepted as a student for the fall semester at William Jewell College in Liberty. He attends Sikeston high school.

Birth

GRANT — Rev. and Mrs. Ellis Grant of Matthews are the parents of a son born at 7 p.m. Thursday in the Missouri Delta Community hospital. He weighed 10 pounds, 15 ounces, and has been named Charles (Chuckie) Milton. He is the third son.

Maternal grandparents are Mr. and Mrs. Eulie Gould of Zalma. Paternal grandparents are the Rev. and Mrs. Paul Grant of Billings. The Rev. Mr. Grant is the pastor of the Little Vine Baptist Church in Matthews.

Marilyn Louise Dorris

Dorris-Wren

Mr. and Mrs. Gene Dorris, 118 William St., announce the engagement of their daughter, Marilyn Louise, to Kenneth Dale Wren, son of Mrs. Lillie Wren, 237 Watson St. and Jim Wren, Bertrand.

Miss Dorris is a junior at Sikeston high school. Wren, a 1970 graduate of Sikeston high school, is employed as assistant manager at Uncle Jim's Mobile Service, Miner.

Wedding plans are indefinite.

FESTIVAL OF VALUES

Britts IF IT'S QUALITY YOU'RE LOOKING FOR

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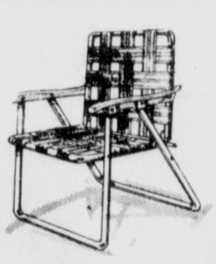

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CHAIR 2.88

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Reg. 77c yd. Easy-care, machine washable 50% Avril® rayon, 50% cotton in a host of colorful prints. 2/10 yd. lengths, 36/45" wide.

$288

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With safety ladder, sit on ledge, filter. Sizes 4 feet deep $199

15 FT. DIAMETER
4 FEET DEEP.
24-FT DIAMETER $388

FULL 48-INCH DEPTH WITH 4-INCH SIT-ON LEDGE ALL AROUND STORNG'. CORRUGATED STEEL SIDE WALL, TRIPLE RUST PORTECTION. 3X3-IN. VERTICAL PILLARS. 48-IN. STEEL GAUGE LADDER. NON-SKID STEPS.

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Will Be taken Graduation Night: Portageville May 17th, New Madrid May 18th, Lilbourn May 19th, Matthews May 20th, Parma May 21st.

Sikeston Seniors come by and make arrangements to have pictures taken receiving diplomas.

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Mets Top League in Hitting

Pitching is still a tour de force for the New York Mets, but nobody bullies their batting order anymore either.

The Mets continued to flex their muscles Friday night, pounding out 10 hits, including home runs by Bob Aspromonte and Cleon Jones, on the way to an 8-2 romp over the Pittsburgh Pirates.

New York has won 13 of its last 16 starts for a two-game lead over the second-place Pirates in the National League East. And the Mets' .271 team batting average is high in the league.

"You can see what it means if you get getting with our pitching," said Manager Gil Hodges. "It is exceeding my expectations."

Last year, the Mets topped the NL in pitching but were ninth in c,ub batting with a .249 mark—while finishing third in the division title race.

In other National League action, San Francisco whipped Los Angeles 8-4; Cincinnati downed Montreal 5-2; Atlanta nipped Philadelphia 3-2; St. Louis beat Houston 4-2 and the Chicago Cubs edged San Dieg 3-2.

In the American League, Oakland overhauled Kansas City 5-3; Boston blanked Baltimore 2-0; Cleveland shaded the New York Yankees 2-1; Washington topped Detroit 3-2; Minnesota defeated the Chicago White Sox 4-3 and Milwaukee trimmed California 4-1.

Lefthander Jerry Koosman pitched his first complete game of the year, for the Mets, who chased pittsburgh starter Bob Johnson in the first inning, shooting ahead to stay on Ed Kranepool's two-run double.

They scored again in the second, padded the lead to 4-0 in the third on Jones' homer and wrapped it up with four runs in the seventh—the last three on Aspromote's homer

Aspromonte, who batted .213 as a part-time player with Atlanta last season, with no homers and seven runs batted in, has hit .265 thus far for the Mets and shares the club lead in homers, with three, and RBI, with 15.

"I've never seen this type of harmony on any club," Aspromonte said. "Everybody pulling for one another, everybody picking each other up, no super stars—the feeling is catching."

The runaway Giants roared from behind with a five-run rally in the seventh inning to flatten Los Angeles and widen their NL West Division lead to nine games.

Ken Henderson's run-scoring single tied the game 4-4, Tito Fuentes followed with a tworun single, Allan Gallagher singled home another run and the fifth scored on an error.

Chris Speier slammed his first major league homer and Willie Mays hit the 636th of his career for the Giants, who have won four in a row. Duke Sims drilled a two-run homer for the Dodgers.

The Reds snapped a fourgame losing streak as Lee May, Tommy Helms and Dave Concepcion stroked run-producing singles in the sixth inning and May crashed his fifth homer in the eighth.

Gary Nolan survived nine Montreal hits for his third victory of the season.

The Braves, blanked by Barry Lersch for six innings, struck for three runs in the seventh—the first one on Orlando Cepeda's 10th homer and the last one on Ralph Garr's single—to overtake the Phillies.

Willie Montanez homered off winning pitcher Ron Reed before Atlanta's seventh-inning rally pinned the Phils with their fourth consecutive setback.

Dick Schofield's two-run double led the Cardinals past Houston for their third straight victory. Bob Gibson tamed the Astros on eight hits, bringing his pitching mark to 4-3.

Ron Santo hit his third homer in as many games, breaking a sixth-inning deadlock and powering the Cubs past the Padres in an afternoon game. Milt Pappas overcame a wobbly start and became the fourth straight Chicago pitcher to go the distance and win.

Sportsman's Calendar

HUNTING	OPENS	CLOSES	BAG LIMIT (daily-possession) unlimited
Groundhogs, Crows, Coyotes	Now open	no closed season	
Squirrels	May 30	Dec. 31	6-12
Bullfrogs	sunset June 30	Nov. 30	8-8
FISHING			
In impoundments all species	now open	no closed season	
In streams largemouth, smallmouth and spotted bass	May 30 in southern zone	season closed in southern zone	see code book
Trout Parks	now open	Oct. 31	see code book
Paddlefish (snagging)	now open	May 15	5-10
Non-game fish (snagging snaring, etc.)	now open and Oct. 1	May 15 and Dec. 31	2-2
Trout Management areas (stamp required)	now open	no closed season	see code book
Bullfrogs	sunset June 30	Nov. 30	5-10
			8-8

Baseball Standings

By The Associated Press

American League

East Division

	W.	L.	Pct.	G.B.
Boston	20	10	.667	—
Baltimore	18	13	.581	2 1/2
New York	15	15	.500	5
Detroit	15	16	.484	5 1/2
Washington	11	18	.438	7
Cleveland	11	20	.355	9 1/2
West Division				
Oakland	24	12	.667	—
Minnesota	17	16	.515	5 1/2
California	17	18	.486	6 1/2
Kansas City	16	18	.471	7
Milwaukee	13	17	.433	8
Chicago	12	19	.387	9 1/2

Friday's Results

Boston 2, Baltimore 0
Washington 3, Detroit 2
Cleveland 2, New York 1
Oakland 5, Kansas City 3
Milwaukee 4, California 1
Minnesota 4, Chicago 3

Saturday's Games

Baltimore (McNally 3-2) at Boston (Nagy 1-1)
Cleveland (Foster 2-2) at New York (Bahnsen 1-4)
Oakland (Fingers 1-4) at Kansas City (Dal Canton 3-1)
Chicago (Forster 0-2) at Minnesota (Perry 5-2)
Detroit (Lolich 5-3) at Washington (Shellenback 1-2), night
Milwaukee (Krausse 1-3) at California (Messersmith 2-4), night

Sunday's Games

Baltimore at Boston
Cleveland at New York, 2
Oakland at Kansas City, 2
Chicago at Minnesota
Detroit at Washington
Milwaukee at California

National League

East Division

	W.	L.	Pct.	G.B.
New York	20	10	.667	—
Pittsburgh	19	13	.594	2
St. Louis	19	14	.576	2 1/2
Montreal	12	12	.500	5
Chicago	16	17	.485	5 1/2
Philadelphia	9	21	.300	11
West Division				
S. Francisco	26	9	.743	—
Los Angeles	17	18	.486	9
Atlanta	16	17	.485	9
Houston	15	18	.455	10
Cincinnati	12	20	.400	12 1/2
San Diego	10	22	.313	14 1/2

Friday's Results

Chicago 3, San Diego 2
Cincinnati 5, Montreal 2
New York 8, Pittsburgh 2
Atlanta 3, Philadelphia 2
St. Louis 4, Houston 2
San Francisco 8, Los Angeles 4

Saturday's Games

San Diego (Phoebus 2-4) at Chicago (Jenkins 6-2)
Los Angeles (Singer 2-6) at San Francisco (Marichal 5-2)
New York (Gentry 3-3) at Pittsburgh (Moose 2-1 or Briles 3-1) night
Philadelphia (Short 2-4) at Atlanta (Niekro 2-3) night
Montreal (Renko 3-2) at Cincinnati (McGlothlin 1-3) night
St. Louis (Carlton 5-2) at Houston (Blasingame 2-4) night

Sunday's Games

San Diego at Chicago, 2
Los Angeles at San Francisco
New York at Pittsburgh
Philadelphia at Atlanta
Montreal at Cincinnati
St. Louis at Houston

05-15-71 04.37

Spring is here . . .

Ice
and snow
and sleet
and mud
and ruts
and all kinds of things
throw cars out of alignment.
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driving season ahead.

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Donohue Center of Attention at Indy

INDIANAPOLIS (AP) — A quarter-of-a-million auto racing fans anticipate witnessing the fastest qualification speeds in the history of the Indianapolis Motor Speedway.

The first of four qualification sessions began under sunny skies and warm temperatures, with last year's runnerup in the race, Mark Donohue, the center of attention.

Donohue during practice toured the 2½-mile oval at an average speed of 180.977, the fastest in the history of the track.Auto racing experts believe Donohue will break the 180-mile-per-hour lap barrier officially and may have a chance at a qualification time near 180 miles-per-hour.

Drivers are seeking the coveted pole position under a new rule which says "competition for the pole position shall cease when the track is closed May 15, providing every contestant who drew a position in the qualifying line ... has had an opportunity to make a qualifying attempt."

It is unlikely that all the cars will have a chance to tour the track four times in the 10-mile qualification round and the pole position competition will continue Sunday.

In all, 16 drivers have turned in practice speeds over 170 miles per hour.

But Donohue's fast time of 180.977 remains far ahead of second place Peter Revson. Both Donohue and Revson are driving McLaren Mark 16's.

Revson of New York City has turned in a 176.1 lap.

More than $19,000 in Speedway prize money will be dispensed over the four days of qualifications. The car that wins the pole position will receive $1,200 and the best overall average speed during qualifications means another $1,000.

The record qualifying speed is held by Joe Leonard, San Jose, Calif., who drove his 1968 turbine car to a 10-mile average of 171.953.

That record is virtually certain to fall with Donohue, a graduate engineer from Media, Pa., leading the charge.

Qualifications for the 33-car starting field will continue next weekend for the May 29 race.

'Super Mile' Sunday

PHILADELPHIA (AP) — Marty Liquori and Jim Ryun have had a tough week preparing for their super mile in the Martin Luther King Games Sunday. They've run miles and miles and miles, and then those telephone calls.

Liquori told one reporter he wasn't sure which would be worse, the sharp pain of the race or the dull pain of the calls. Ryun said most of his time has been taken up on the telephone.

Both runners said the calls from newspapers, magazines, radio and television stations have been endless. It's been almost a full-time job. They've learned that despite their contention this is just another race.

The 21-year-old Liquori, whose best mile time is 3:57.2, predicts the race will be won in 3:55.0, give or take a fraction. Ryun holds the world record of 3:51.1. The two have met in the mile or 1,500 meters 10 times with Ryun winning eight and Liquori the last two.

"When he (Ryun) means business and thinks he can win, he'll set the pace," Liquori said. "Actually, that's the only way records can be set."

It's the pace that concerns Liquori, who is a noted come from behind stretch runner. He wants someone to make Ryun run in the early going. Liquori, a Villanova senior, doesn't believe anyone can beat Ryun over the last 200 yards if he has been able to conserve himself.

Ryun plans to do some light work and then rest for this most important test of his 4½month-old comeback.

The last time he ran against Liquori was in the 1969 National AAU Championships at Miami. Liquori won and Ryun quit after about a lap and a half, walking off the track into retirement.

The 24-year-old Ryun decided to come back last December and ran his first competitive mile in January. He recently won at the Kansas Relays in 3:55.8, the fastest mile of 1971, indicating that he's regained the form which made him the world's best before he quit.

It appears that Ryun and Liquori will line up with Villanova's Brian McElroy, Reggie McAfee of Brevard Fla. Jr. College, freshman Dennis Fikes of Penn, Sam Bair of the Pacific Coast Track Club, Keith Colburn of Sports International, and Morgan Mosser of West Virginia.

Liquori acknowledges that Ryun should be the favorite. "I haven't come within five seconds of his best time and he is physically stronger. If I am to beat him it will have to be a mental thing. I'll run my best race but I'm not sure it will be good enough to win."

MU Baseball Title Hopes Fade At LU

KANSAS CITY (AP) — Nebraska and Missouri just about knocked each other out of the running for the Big Eight Conference baseball championship Friday when they split a doubleheader at Lincoln, Neb.

The Cornhuskers won the opener 2-1, and Missouri bounced back for a 7-2 triumph in the nightcap.

Missouri is now 8-8 in conference play and Nebraska 6-10. Each team has only five games remaining, and the chance of either overhauling Oklahoma or Iowa State, tied for first with 10-5 marks, has dwindled nearly to zero.

The two teams faced each other again today.

Both Oklahoma and Iowa State are idle this week but meet each other in a threegame set May 17 and 18.

Schofield Delivers Key Blow for Birds

By THE ASSOCIATED PRESS

Big innings meant victory for St. Louis but defeat for Kansas City Friday night. The Cardinals tripped the Houston Astros 4-2 while the Royals bowed to the Oakland Athletics 5-3.

Bob Gibson, 4-3, scattered eight hits and picked up the first St. Louis hit against his mound rival, Jack Billingham, 2-3, when he singled in the fifth.

The Redbirds' big inning was the sixth when they scored three runs on singles by Matty Alou, Jose Cardenal and Ted Sizemore and a double by Dick Schofield.

Gibson lost his shutout in the seventh when Marty Martinez doubled, went to third on a ground out and scored on a wild pitch.

In the ninth inning, Oakland scored all five of its runs on just two its. Ted Abernathy, 13, the third of five Kansas City pitchers to see duts in the inning, walked in a run while Tommy Davis and Bert Campaneris each stroked two-run singles for the A's.

The two teams tied the American League record for double plays with nine with the A's bouncing into six and the Royals three.

Bob Locker picked up his second victory of the year for Oakland with no defeats.

Kansas City touched Oakland's ace lefthander Vida Blue for single runs in the third, fourth and fifth innings.

Stars

Friday's Stars

By THE ASSOCIATED PRESS

PITCHING— Sonny Siebert, Red Sox, scattered eight hits and pitched Boston to a 2-0 victory over the Baltimore Orioles. HITTING— Graig Nettles, Indians, slammed a tie-breaking home run in the sixth inning to carry Cleveland past New York 2-1 and snap a five-game winning streak for the Yankees.

Cardinal Box Score

NATIONAL at Houston

ST. LOUIS	AB	R	H	BI
Brock lf	3	1	1	0
M.Alou cf	5	1	1	0
Melendez cf	0	0	0	0
Simmons c	5	0	1	1
Hague 1b	3	0	1	0
Cafdenal rf	4	1	1	0
Sizemore 2b	4	1	1	1
Schofield 3b	4	0	1	2
Maxvill ss	3	0	0	0
Gibson p	4	0	1	0
Total	35	4	8	4
HOUSTON	AB	R	H	BI
Metzger ss	5	0	1	1
Morgan 2b	3	0	1	0
Wynn cf	4	0	1	0
N.Miller rf	3	0	1	0
Menke 1b	3	0	0	0
Rader 3b	4	0	0	0
Cedeno lf	3	0	1	0
Edwards c	4	1	0	0
Billingham p	2	0	1	0
J.Ray p	0	0	0	0
Martinez ph	1	1	1	0
Forsch p	0	0	0	0
Lemaster p	0	0	0	0
Chiles ph	1	0	1	0
Total	33	2	8	1

St. Louis 000 003 100—4
Houston 000 000 101—2

DP—St. Louis 2. LOB—St. Louis 9, Houston 9. 2B—Schofield, Brock, Martinez, Chiles.

	IP	H	R	ER	BB	SO
Gibson	9	8	2	2	5	4
Blnghm	6 2-3	8	4	4	3	2
J.Ray	1-3	0	0	0	0	0
Forsch	1	0	0	0	1	0
Lemster	1	0	0	0	1	1

W—Gibson, 4-3. L—Billingham, 2-3. WP—Gibson. T—2:11. A—16,437.

05-15-71 04.13

Family Fun

WARRENTON–It must be a barrel of fun to be the wife of a conservation agent.

Mrs. Art Johnson, wife of the Warren County agent, was brought to full attention at 2 a.m. recently by a thumping noise. Thinking it was her husband who already had waked her by falling over a boat when he came in from patrol at 1:30 a.m., she told him somewhat brusquely to stop making that noise.

He wasn't making it. Together they listened to the irregular thumping, then Johnson started across the room to investigate...and stepped barefooted on a frog.

It was one of several taken as evidence from a man collecting them without a permit. They were jumping against the sides of a plastic jug (the thumping sound) and a couple of them had escaped.

Johnson explained all this to his wife who looked steadily at him for some time before replying, "I'm glad the man wasn't collecting snakes..."

Call for Safer Shot

JEFFERSON CITY — With three large federal waterfowl refugees, a number of smaller state refuges, and hundreds of privately owned marshes, the health of ducks and geese in the Missouri Flyway is a matter of deep concern to the people of Missouri.

"That's why we endorse the stand taken by the National Wildlife Federation and the International Association of Game, Fish and Conservation Commissioners in calling on the lead shot industry to switch to a non-toxic shot as quickly as possible," says Carl Coren, director of the Missouri Department of Conservation.

The Wildlife Federation, a national citizen conservation organization whose Missouri chapter, the Conservation Federation, is the largest citizen conservation organization in the state with more than 20,000 members, has called on Rogers C. B. Morton, Secretary of Interior, "to prohibit the use of lead shot in waterfowl hunting and demand a non-toxic shot for use in all migratory waterfowl hunting by the opening of the 1973 migratory waterfowl hunting season."

"Lead shot poisoning in waterfowl," says Tom Kimball, executive director of the National Wildlife Federation in a letter to Morton, "was first documented nearly a century ago. Some estimates indicate lead poisoning may be killing between two and three per cent of the entire U. S. wild water-fowl population each year after the birds ingest some of the 6,000 tons of lead shot that waterfowl hunters annually scatter across our wetlands.

"This shot, as you know, fouls up duck digestive systems causing them to die of starvation even though their crops may be full of food."

Whether soft iron shot is the answer or not is a matter of sometimes bitter debate. The Sporting Arms and Ammunition Manufacturers Institute (SAAMI) says that soft iron shot under present technology will harden and will ruin gun barrels.

"Our resolution," says Kimball, "does not imply that we assume the lead shot problem can easily be solved. But we have watched ammunition industry initiative and ingenuity successfully fulfill the American hunters needs in the past."

Lead shot has accumulated in some long-used duck marshes in northern areas to the extent that there is limited commercial mining for it.

Birds which feed in marsh areas where there is spent shot pick up the pellets while they are eating. The lead has the effect of paralyzing the opening from the craw to the rest of the bird's digestive tract so it may starve to death with full crop. It takes few lead pellets to damage a duck.

Pro Basketball

ABA Playoffs

By THE ASSOCIATED PRESS

Championship

Friday's Results

No Game Scheduled.

Saturday's Game Utah at Kentucky, afternoon, national TV, Utah leads best-of-7 series, 3-2.

Tuesday's Game

Kentucky at Utah, if necessary.

The moth of the Saddled Prominent Caterpillar lays from 400 to 600 eggs in a short period, one at a time. Incubation takes from 8 to 12 days.

* * *

Electric eels in South America generate enough electricity to drive a small motor.

* * *

Canada geese usually mature in three years. Some birds are known to have lived 20 years and more.

* * *

The bee hummingbird of Cuba is probably the smallest of its species, weighing one-eighteenth of an ounce and measuring 2¼ inches long.

Grad uate!

Is viewing the new Enro Shirts--- a perfect gift for the male graduate.

Salesman, Tim Chambers tells Miss Tenkhoff the 100% Arnel triacetate shirt is machine washable and tumble dry and is available in assorted stripes

DOWNTOWN SIKESTON

THE BUCKNER RAGSDALE Co

ST. LOUIS CARDINALS ® VS. ASTROS

ST. LOUIS HOUSTON

TOMORROW

GAME TIME 1:00 p.m.

WPSD - Channel 6

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BOB RALPH DIST.

Registration Ends Thursday

Registration ends Thursday in the baseball pitch, hit and throw contest sponsored by the major leagues and Phillips 66.

The Kiwanis club of Sikeston will conduct the playoffs next Saturday at 1 p.m. at VFW stadium.

Boys, 9 through 12, who have registered for the event, are eligible to participate.

Commissioners Re-appointed

JEFFERSON CITY–Two Conservation Commission commissioners have been re-appointed to their second full six-year term by Gov. Warren E. Hearnes.

The two, Jim Tom Blair of St. Louis, the present chairman of the Commission, and Robert G. DeLaney of Charleston, will begin their second terms July 1.

The other two commissioners are William Stark of Bethany and Harry Mills of Clinton. The Conservation Commission, appointed from the ranks of those who, according to the Constitution, "have knowledge of and interest in wildlife conservation" meets monthly to discuss conservation problems.

The members are equally split between both major political parties and receive no pay.

Blair is in the insurance business, while DeLaney is a farmer. Both are keen outdoorsmen. Blair, son of former Gov. James T. Blair, is an enthusiastic quail and duck hunter, while DeLaney is an ardent float fishing enthusiast, as well as hunter.

The Daily Standard, Sikeston, Mo. 5
Saturday, May 15, 1971

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1 year.....
6 months.....
3 months.....

SIKESTON'S DAVID MATTHEWS soars over the first high hurdle in the competition in yesterday's district track meet held at public high stadium. Matthews held the lead throughout the race and racked up a blue ribbon finish. Matthews is one of the three SHS trackmen who will compete in the state Meet next weekend at Columbia.

Bengal Thinclads Win District Title

The Cape Girardeau Central track team, recording eight individual first place finishes, and collecting two blue ribbons from the relays, surprised no one yesterday afternoon. They glided to the championship of the 1971 district meet at public high stadium.

The top three finishers in each event earned the right to compete in the state meet next weekend in Columbia.

Central finished with 87 points followed by Kennet with a 49-point figure, 38 points shy of victory. Jackson and Sikeston followed with 44 and 33.

Poplar Bluff, Charleston, Dexter, and Perryville then followed in that order to round out the eight-team standings.

Several records fell while others were equalled. Kennett established a new two-mile relay mark with its 8:25.4 finish, topping the 8.25.8 mark set in 1969 by Poplar Bluff. Dexter's Lawrence established a new two-mile mark with his 9.51.9 eight-lap finish, surpassing the Bruce of Kennett record of 9.51.6 set in 1969.

Kennett's Sullinger and Collins tied the meet record in the pole vault equalling the 13 foot, 1 inch mark set in 1967 by a Kennet trackstar, Reed.

After the Kennett Indians swept the one-two spots in the pole vault competition, it was all Cape Central in the remaining field event entries. All the remaining first place spots went to the Central track team. Central sent five men into the state event with ribbons in the field events.

Central's heavy man, D. Niswonger, collected both the shot and discus honors. Teammates Slaughter, Jackson, and Lee swept through the long, triple, and high jump events with blue ribbon finishes.

Of the many SEMO representatives earning trips into the state competition were three Sikeston runners. David Matthews, Jeff Fansler, and Curtis Bean each raced their way into qualifying marks in two events.

Matthews collected a 15.6-second first place finish in the high hurdles, and finished second in the low hurdle competition.

Fansler picked up a third place ribbon in the highs and a second place in the low hurdles.

Bean dashed his way to a second place finish in the 100-yard dash, while he added a second place honor in the long jump.

RESULTS:

CAPE CENTRAL	87
KENNETT	49
JACKSON	44
SIKESTON	33
POPLAR BLUFF	21½
CHARLESTON	20
DEXTER	12
PERRYVILLEr	9

POLE VAULT 13' 1"
Sullinger (K)
Collins (K)
Lee (C)
SHOT 54' 10"
Niswonger D. (CC)
Garner (K)
Wunderlich (PB)
DISCUS 143' 4"
D. Niswonger (CC)
Garner (K)
L. Niswonger (CC)
LONG JUMP 20' 11½"
Slaughter (CC)
Bean (S)
Sides (J)
TRIPLE JUMP 44' 6½"
Jackson (CC)
Mason (CC)
Sides (J)
HIGH JUMP 62
Lee (CC)
Daughette (CH)
Goodman (K)
2 MILE RELAY 8:25.4
Kennett
Cape Central
Poplar Bluff
HIGH HURDLE 15.6
Matthews (S)
Slaughter (CC)
Fansler (S)
100 YARD DASH 10.6
Lampkins (CH)
Bean (S)
Swan (J)
MILE 4:35.5
Illers (J)
Layton (P'v)
Walpole (K)
880 YARD RELAY 1:31.4
Cape Central
Kennett
Poplar Bluff
MILE RELAY 3:29.5
Cape Central
Poplar Bluff
Jackson
TWO MILE RUN 9:51.9
Lawrence (D)
Johnson (J)
Waters (PB)
220 YARD DASH 23.2
Mason (CC)
Sides (J)
Lampkins (CH)
880 YARD RUN 2:04.1
Gerecke (CC)
Shively (K)
Unterrener (P'v)
LOW HURDLES 21.3
Slaughter (CC)
Matthews (S)
Fansler (S)
440 YARD RUN 51.2
Moore (PB)
Pratt (D)
Daughettee (CH)

Guards Are Key In ABA Playoffs

LOUISVILLE, Ky. (AP) — The Kentucky Colonels and the Utah Stars squared off this afternoon in the sixth game of the American Basketball Association's championship playoff series with the Stars in the position to end it all and the Colonels shooting for a return trip to Utah's Salt Palace.

Kentucky entered the game trailing 3-2 in the best-of-7 series—needing its third victory at Freedom Hall in as many tries for a chance to play at Salt Lake City next Tuesday. A victory by the Stars today, however, would give the Utah club the title.

Shooting by the guards was expected to play a large part in the game, with Kentucky hoping for a home court advantage. Thus far in the series each club has taken turns "Burning" each other on their home court.

"The guards have been a key to the series thus far," said Stars' coach Bill Sharman prior to today's game. "All of our guards shot real well in the three games at our place, but they played poorly in the two games at Louisville while the Colonels' guards did a great job.

"So far, it's been the team with the hot hands," Sharman added. "I've had a lotta fun playing against Frank Ramsey, (Sharman's former teammate on the Boston Celtics and now a Colonel coach). He's done a fantastic job with the Colonels. And even though there's been some joking about it, it's true that we both use a couple of plays borrowed from the Celtics," he said.

"Yeah, it looks as if there's a trend about the guards playing well at home, although I hadn't tought about it that much," said the Colonels' Louie Dampier, who has scored three, 11 and 14 points IN SALT Lake and 23 and 33 here. "Of course, Darel Carrier and I stood out more in the last game here (Kentucky's 129-125 overtime victory last Saturday) because our three big men were on the bench with fouls."

Ramsey stressed defense as the key to winning the game and the series. "We just have to play better defense," he said. "You don't give up 75 points in the first half and fall 19 points down and expect to beat a team. We've come this far by playing our game, and if we don't get a good performance out of everybody we're not going to win."

League Leaders

Major League Leaders By THE ASSOCIATED PRESS

American League

BATTING (90 at bats) — Oliva, Minn., .407; Murcer, N.Y., .358.

RUNS — Yastrzemski, Bost., 26; Buford, Balt., 25; Oliva, Minn., 25.

RUNS BATTED IN — Killebrew, Minn., 26; J.Powell, Balt., 25.

HITS — Oliva, Minn., 48; Rojas, K.C., 43.

DOUBLES — Oliva, Minn., 10; T.Conigliaro, Calif., 9; Northrup, Det., 9; Killebrew, Minn., 9; Cardenas, Minn., 9.

TRIPLES — Clarke, N.Y., 3; Unser, Wash., 3; Schaal, K.C., 3.

HOME RUNS — Oliva, Minn., 9; J.Powell, Balt., 7.

STOLEN BASES — Pinson, Cleve., 10; Otis, K.C., 10; Campaneris, Oak., 10.

PITCHING (4 Decisions) — Siebert, Bost., 6-0, 1.000, 1.61; Corbin, Minn., 4-0, 1.000, 0.54; Blue, Oak., 8-1, .889, 1.27.

STRIKEOUTS — Blue, Oak., 81; Lolich, Det., 55.

National League

BATTING (90 at bats) — Garr, Atl., .397; W.Davis, L.A., .394.

RUNS — Bonds, S.F., 32; Bench, Cin., 28.

RUNS BATTED IN — Stargell, Pitt., 33; H.Aaron, Atl., 28.

Announcement—

OAK ROOM
has new name
"King Arthur's Jounge"
and has
MOVED TO 207 E. CENTER ST.
Downtown Sikeston
Open 9:30 A.M. TO 1:30 A.M.

To Those People Who Were "On The Go" Today • • •

About 4 Out of 10 of You Reading This Were Not "At Home" During the Day

You were working at your job . . . went over to Aunt Matilda's . . . took the kids to school . . . went to your church society's meeting . . . played bridge at the Smith's . . . went shopping . . . worked for your favorite charity . . . ANYWAY, you weren't home.

You missed out on a few things. No phone calls, door-to-door salesmen . . . radio or TV programs!

BUT . . . you didn't miss your daily paper . . . for HERE IT IS! Full of interesting news about folks you know . . . feature stories . . . city briefs . . . social items . . . state news . . . interesting and informative ads . . . new style notes . . . the funnies . . . editorials.

SO, SIT BACK AND RELAX . . . and read what's been going on as you can in no other manner.

—Your Daily Newspaper Is Always There
. . . Awaiting Your Convenience

THE DAILY STANDARD

Strawberries Ripe and Ready

DEXTER — The area's strawberry harvest is just getting in full swing, with the popular spring berries red, ripe and ready in the patches.

The three area strawberry growers, Junior Tucker, Hollywood; Pat Burlison, Hornersville; and Jimmy Kennett, Leachville, Ark., reported today that this year's crop was excellent, adding that the recent cool weather has helped tremendously in the development of the area's favorite spring fruit.

The berries are selling for $4.95 to $6 a crate, depending on whether the berries have been graded.

Kennett, who manages the Kennett strawberry patch, one mile south of Leachville, saidthe berries "are prettier this year than I've seen them in several years. We're getting a good yield at a nice size." Kennett has already harvested 500 crates this year, since beginning picking last Tuesday.

At the Tucker patch in Hollywood, the pickers began last Friday, and picking continued today. At the Burlison patch near Hornersville, picking is scheduled to begin tomorrow morning.

The area growers furnish berries for the Northeast Arkansas -Southeast Missouri markets and sell individually to homes. At the retail groceries, strawberries are selling for three pints for one dollar, or 50 cents a quart.

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On The Fence Row

By Tom Brown

BLOOMFIELD--A contribution of $1,075 has been made by 56 Stoddard County individuals and business firms toward the improvement of the Delta Area Soil Testing Laboratory located at the University of Missouri Delta Center at Portageville. By pooling resources, Stoddard and ten other area counties have been able to develop a laboratory embodying the most advanced equipment available.

Approximately $14,000 worth of the latest equipment was installed in the laboratory in 1970 to give area farmers the finest soil testing facilities available. As a result, the conventional soil test can be made faster and more accurately. The capacity of the laboratory has been greatly increased so that 30,000 samples can be tested annually compared to approximately 7,000 samples tested annually in recent years. A test for zinc has been added, and tests for other micronutrients can be added as needed and desired in the future. In addition to soil testing facilities, equipment has been installed to process plant tissue samples for analysis.

Individuals and business firms from Stoddard County who contributed to the Delta Area Soil Testing Fund included Hurbert Swinger, Harold Lumsden, Dirl Bagby, Ross Cotton Co., Claude Keasler, Monarch Feed Mills Inc., Harold Snider, Edwin Pulliam, Becking Seed and Fertilizer Co., J. D. Sigler, Bayless Taylor, Wayne & Joe French, Advance Lime Co., Minton Brothers, Taylor Brothers, Dexter Production Credit Association Office, Wallis Clippard, Mack Bain, Citizens Bank of Dexter, Bank of Advance, Robert Mayer, T. D. Burleson, Lane Brothers, Clarence Ott, Charles Jennings, Elmer Kinkade, Charles & Gary Mayberry, J. A. Quinn, Verlong Beachum, Quincy Murphy, Gary Crump, Orlando Botsch, C. E. Sides and Sons, Ralph Murphy, Ronnie Tweedy, Bobby K. Sides, James L. Miller, Otis Miller, Bill Pippins, J. G. Becking Jr., Chester Horton, N. O. Miller, L. S. Beachum, Thomas F. Dawson, Buford Barker, Richard Caldwell, M. W. McGhee, State Bank of Bernie, Kenneth Averett Sr., Worley Implement Co., Bank of Bloomfield, John Putnam, Charles Pippins, Owens Lime Co., MaHan & Radcliffe Gin Co., and Gibson Lime Co.

Leading the drive to raise these funds were Wayne French, County Soil Laboratory Finance Chairman, Howard Taylor, Extension Finance Committee Chairman, and Bill Pippins, County Extension Council Chairman.

Farm Mishaps And Falls Take Toll in Area

Farm accidents and falls accounted for the majority of patients treated Thursday at Missouri Delta Community hospital.

Paul L. Jacobs, Portageville, injured right hand in fall; David W. Blackburn, injured left arm in fall; Paul Chiles, Benton, in car accident; Vernon Ray Fowler, New Madrid, injured right elbow on combine; Lena Dale Cox, injured forehead in fall;

Legretta Belle Sipult, injured left elbow; David Scott Hillis, Essex, hit head with baseball bat; Tony Carl Martin, injured right hand on broken glass; Larry Michael Stout, injured nose on school bus; Ebert Gerald Rister, in tractor - truck accident.

IN A CONFERENCE at Jefferson City is Ted McGuire, left, St. Louis, president of the Federal Intermediate Credit Bank, and Thatcher Scism, president of the Sikeston Production Credit Association; Wallace Waters, vice president of the Sikeston Association, and Robert Wright, loan analyst of the St. Louis bank. Kenneth D. Williams of Sikeston also attended.

Livestock Loans Available

JEFFERSON CITY--A junior livestock loan program has been set up in 76 counties of Missouri, with funds coming from the former Missouri Rural Rehabilitation Corporation, through the Missouri department of agriculture.

The program is designed to encourage young farmers to enter the livestock and poultry business. They may apply for a loan up to $5,000.

The state department will underwrite up to 30 per cent of the face value of the loan for four years.

Applications for loans in the Bootheel can be obtained in two counties. In Scott county, by contacting Darwin B. Harris, Oran, Mo., 63771; Hal F. Robertson, Federal Land Bank association, Sikeston, Mo., 63801; Bill Lewis, 222 Kramer Drive, Sikeston, Mo., 63801; and Benny Marshall, Blodgett.

In Stoddard county contact can be made through John Bryant, Dexter, Mo., 63841; Ron Worley, Dexter; Bill Peoppelmeyer, route two, Bloomfield, Mo., 63825.

Those living in other counties may contact Robert Fowler, box 630, Jefferson City, 65101.

On The Fence Row

By Tom Brown

BLOOMFIELD — A number of Stoddard County farmers waited until corn and grain sorghum were up to apply Atrazine for weed control. This is agood way to apply this herbicide. Atrazine is effective as a post - emergent if applied to weeds not more than 1½ inches tall. When applied at this stage, Atrazine will also penetrate the soil to control late germinating annual weeds. By applying this herbicide in this manner, you know what kind of stand of corn or sorghum you have before the herbicide is applied. You want to be reasonably certain that you can apply the herbicide at the proper time before you wait to apply it as a post - emergent, however.

Atrazine should be applied in this manner at the rate of two pounds of active ingredient per acre for both corn and sorghum. The addition of a non-phytotoxic oil to water as a carrier for the post - emergence application of Atrazine will increase the effectiveness of Atrazine for the control of existing weeds in corn. Use 1½ to two gallons of this oil to make 20 gallons of the oil -water emulsion. If an emulsifier is not included in the oil, a suitable one should be added. CAUTION, non-phytotoxic oil should not be used for grain sorghum as it is not considered safe for use on this crop.

Dinoseb Recommended Fro Early Use On Beans

Good control of existing cocklebur and other weeds can be expected from Dinoseb (Dinitro) applied as an early post - emergence application. This treatment can be very beneficial where a flush of small weeds makes an appearance shortly after planting. A rate of two to three pounds of active ingredient per acre should be applied from the time the beans crack the ground in the process of coming up until the first two leaves on the plant are developed. This treatment is not effective if made when temperature is 70 degrees F. and should not be made when temperature is expected to exceed 85 degrees F. within 24 hours after application.

The time interval for the effective use of Dinoseb in this manner is short. If emergence of soybean seedlings is not uniform, varying degrees of injury may result.

Supervisor to Be Elected

ESSEX — Land owners in Richland and Elk Townships will elect one supervisor to serve on the Soil and Water Conservation District board at a meeting scheduled Monday at 8 p.m. at the Vocational Agriculture building in Richland school.

A committee composed of W. L. Conner, James Long and Bob Lowery have nominated Dirl Bagby and Bert Tucker.

The elected Supervisor will represent the Elk and Richland area and will serve with Gene Wheeler, D. H. Temples, A. J. Johnston and Tom Brown.

The duties of the Supervisors are to develop, direct and carry out the Soil andWater Conservation District program in Stoddard county. All land owners are eligible to vote.

Soil Saving to Be Promoted

DEXTER — The Rev. Alvin Lange, Pastor of Faith Lutheran church, will serve as county soil stewardship chairman for 1971. He was selected for the chairmanship by the soil and water conservation district supervisors.

The theme for this year is "The World and They That Dwell Therein." Soil Stewardship Week is Sunday through Saturday.

The Rev. Mr. Lange will have information available for ministers and church leaders who plan to take part in the annual soil stewardship week observance.

U.S. Cotton Industry Lagging in World Trade

WASHINGTON (AP)--The Agriculture Department says a new round of competition is developing in world cotton trade and the U.S. industry needs a streamlining of its operations if it expects to gain in the market.

14 Qualify As Drivers

NEW MADRID--Examiners for the State Highway Patrol authorized operator licenses to 14 more persons in driver tests given at New Madrid Friday. They also qualified two for chauffeur licenses and issued six instruction permits, they said.

A total of 34 appeared for the tests, but 12 of them failed, the Examiners said; ten on the written part and two on the road part.

Passing and authorized for Missouri Motor Vehicle Operator licenses were James S. Bell, Carolyn Silman, Terr A Hadder, George W. Martin, Terry L. Looney, Carralton F. Walker, Linda F. Moore, Nellie Harralson, Elizabeth K. Linley, Richard L. Lewis, Lee B. Jackson, James Brown, Oscar T. Wright and Johnnie L. Buchanan.

Kenneth C. Mitchem and Hank D. Jackson were qualified for chauffeur licenses.

Instruction permits were issued to Vickie J. Higgerson, Clarence F. Davis, Jimmie L. Knights, Brenda J. Brown, Karen J. Kirmaier and Shirley A. Smith.

Soil Week Set May 16-23

PAINTON — Soil Stewardship Week, an annual nationwide observance which stresses man's obligation to God to act as steward of the soil, water and other natural resources, will be celebrated from May 16-23 according to K. M. Streeter, chairman, Scott county soil and water conservation District.

"The World and They That Dwell Within," is the theme of this year's observance.

The county soil and water conservation district suggests that sermons and church services, education programs, tours, and proclamations be used to broadcast this message of stewardship.

Members of the Scott county stewardship committee are Streeter, Lee Pattengill, route one, Charleston, Franklin Schlosser, Illmo, and Louis Eatkins, Vanduser.

Global Cruise

The global cruise of President Theodore Roosevelt's "Great White Fleet" from 1907 to 1909 served notice to the world that America had become a global power. The president dispatched 16 battleships from Hampton Roads, Va., on Dec. 16, 1907, for the first round-the-world cruise of an American fleet.

Area Town News

Oran News

CHURCH DIRECTORY

First Baptist Church
Sunday School 9:45
Morning Worship 10:45
Evening Worship 7:30
Training Union 6:30
Wed. Night Prayer meeting 7:30

Trinity Methodist Church
Pastor Rev. Larry Rushing
Church school 9:45
Morning worship 10:45
Evening worship 7:00
MYF 6:00

United Pentecostal Church
Pastor Gene Warren
Sunday school 10:00
Morning worship 11:00
Evening worship 6:30
Thursday night 7:00

Guardian Angel Catholic Church
Father G. W. Ingolsby
Sunday Mass 7:30 and 9:30
Weekday Mass 8:00 a.m.
Saturday Mass 7:00 p.m.

IN HOSPITAL

Philip Hirschowitz of Oran suffered a heart attack at his home and was taken to the Southeast Hospital in Cape Girardeau and is now improving.

BIRTHDAYS

Barbara Harris, Mrs. Iva Bugg, Chris Mier, Kenneth Grader, Jackie Anthony.

VISITS IN MEMPHIS

Mr. and Mrs. Hershal Wagoner were overnight guests in the home of their daughter and son-in-law, Mr. and Mrs. John Dale Heeb of Memphis, Tenn.

BRANSON VISITORS

Mr. and Mrs. Vernon Lovall of Branson, Mo., were weekend guests of Mrs. Iva Bugg.

ORAN PUBLIC LIBRARY

Look what we've hatched out .... Spring Pre-School Story Hour ... For all children three to five years old every Tuesday, 3:00 p.m. for eight weeks. April 6 to May 25 at the Oran Public Library. Stories Games Nature Study Fun For All .....

CALLED TO EAST ST. LOUIS

Mr. and Mrs. Willard Crader of Oran and Mrs. Grace Mobly of Randles were called to East St. Louis Ill. due to the death of their brother-in-law and brother Clyde London Mr.London was a former resident of this area.

ORAN GARDEN CLUB

The Oran Garden Club met Thursday May 6th at the home of Mrs. Ora Dean Prindle. There were 9 members present. The leader for the meeting ws Mrs. Hazel Bryeans who had a topic of Missouris Protected Wildlife. Roll call was answered by naming a wild animal or fowl. Al Hoskins of Cape Girardeau showed slides on Wild Life Beauty Food and Shelter. Those attending were, Mrs. Thelma Thompson, Mrs. Iva Bugg, Mrs. Edna Francis, Mrs. Betty Metz, Mrs. Luella Sheppard Mrs. W. G. Mason, Mrs. Crealie Branson. The next meeting will be a picnic at the city park on June 4th with the husbands of the members as guest.

WEEKEND GUEST

Spending the weekend with Mrs. Fay Michelson was her daughter and children Mrs. Mari Helen Withers, Gregg, Paul and Jill all of Cape Girardeau.

RECENT VISITORS

Visiting recently with Mr. and Mrs. Ray Stuckey was Mr. Stuckey's brother and wife Mr. and Mrs. Author Stuckey from Domiphan, Mo.

BROWNIES

The Oran Brownie Troop 130 met Thursday after school for their regular weekly meeting. There were 18 girls present. The girls discussed the Girl Scout Day Camp and the things they will learn at the camp. They finished work on their Sit-Up - Ons that they will use to sit on the ground when they are at Day Camp.

SHEPPARDS MOVING

Mr. and Mrs. B. T. Sheppard and children Bill Jr., Cindy and Beckey are moving to Marquand on the first of June. Mr. Sheppard has been the superintendent of school in Oran for the past two years. They plan to have a yard sale at their home Sat. May 15th.

FAMILY COOKOUT

Mr. and Mrs. Hoyd Michelsen and children of Oran attended a family cookout at the home of Mrs. Michelsens parents Mr. and Mrs. E. P. Montgomery of Chaffee. Also attending were Mr. and Mrs. Homer Paul Montgomery from Illmo and Mr. and Mrs. Cecil Montgomery and daughter Gina Rae for Chaffee. Also Steve and Jane Montgomery of the home.

Smokey's friends don't play with matches.

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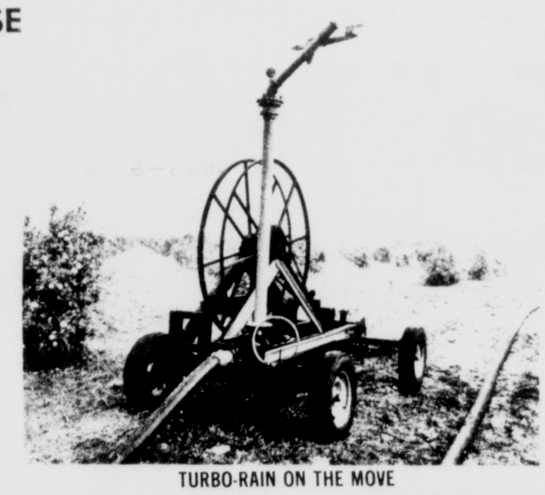
2. Cable Level Wind Assist
3. Ackerman Steering
4. Variable Speed Control
5. Water Turbine Drive
6. Full Power At All Times
7. Automatic Disc Brake
8. Back Lash Snubber
9. Adjustable Hose Locks



TURBO-RAIN ON THE MOVE

✓CHECK THESE SAVINGS
1. All Equipment on One Unit
2. Lay Cable & Hose with One Pass
3. Lay Out Hose Either Side or Either End
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Cubs Tour Daily Standard

Members of Cub Scout den four, pack 40, with their denmother, Mrs. Sarah Buchanan, toured the Daily Standard Thursday afternoon, to view the assembly of a newspaper. The boys were Joey Kyle, Larry and Gary Lasater, Donald Hammock, Craig Green, Gerald Buchanan, Douglas Sanders and Dean Wethington.

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Man Charged With Assault

NEW MADRID — Perry Julian, 21, charged with felonious assault with intent to ravish, was arraigned Tuesday in magistrate court following his arrest on complaint of Mrs. Ann Minehart.

Mrs. Minehart told officers the assault occurred Monday afternoon while she was working at Higgerson's grocery on Dawson Road.

Julian was released under $5,000 bond pending preliminary hearing, which has not been set.

Square Dance Exhibition in New Madrid

NEW MADRID — The Bootheel Squares announce Lefty Tidd, Jackson, is caller for a square dancing exhibition, May 16 at the county - wide sesquicentennial celebration of the 150th anniversary of Missouri statehood.

The exhibition will be given at 3:30 p.m. at the community building, Mill and Park streets.

Members of the square dance club are D. S. and Effie Allen, Loyd and Julia Froman, Neal and Barbara Ross, Gene and Ellen Rose Speight, Bill and Joann Denton, Cendra Moss, Hazel Horton, Jack and Carold Bixler, Harold and Mary Lou Barbre, Bob and Barbie Stultz and James and Ruby Barbre.

Children dancers are Steve Barbre, Erma Barbre, Debbie Barbre, James W. Barbre, Freddie Barbre, Kay Barbre, Craig Barbre, Rene Ross, Robert Stultz, Stacy Stultz and Tara Sue Ross.

Area square dancers are invited to join in the dancing exhibition.

Alaska leads all states of the Union in national forest area. It has 20,735,682 acres.

Three Charges Filed by Police

Cecial Jackson of 210 Edwards has been arrested by police on charges of disturbing the peace, assaulting a police officer and resisting arrest.

Johnny Sitzes of Fredericktown was charged with driving while intoxicated and Jerry Templeton of Vanduser was charged with public intoxication.

Other arrests:

Samuel Jenkins, St. Louis, careless driving; Edward Purdy, 903 Patricia, assault and battery; Walter Vincent, Charleston, careless driving; Gary Martin, Essex, trespassing; Mike King, 301 South Scott, allowing dog to bark at night;

Gary Baker, St. Louis, public intoxication; Robert Lee Wyatt, 222 Felker, destroying private property and public intoxication; Rex Mullendore, 226 Murray Lane, assault and battery; and Carter Higgins, East Prairie, careless driving.

Hearnes Signs Sunday Liquor by Drink Bill

JEFFERSON CITY (AP) — A bill legalizing the Sunday sale of liquor in restaurants was signed into Missouri law Thursday by Gov. Warren E. Hearnes.

It applies only to restaurantbars which must derive at least 50 per cent of their income from the sale of food. They will be allowed to serve liquor from 1 p.m. to midnight on Sundays after Sept. 28.

Efforts to pass such a measure have been routine for many years but they have never been successful in winning the approval of both chambers.

This year it was backed by metropolitan restaurants and motels, and resort interests, who said such a provision would add millions of dollars to state revenue through an increase in convention business.

The governor also signed bills to:

Give deputy boat commissioners authority to inspect boats at reasonable hours to determine whether owners are in compliance with safety and sewage disposa laws.

Require boats to have holding tanks for sewage and prohibit discharging sewage into the state's waters, effective next Jan. 1.

Authorize the state insurance division to take over control of a financially unsound company to protect policyholders and creditors.

Authorize an easement for underground telephone lines through Lake of the Ozarks State Park.

Mail Box

Mr. Blanton,

I am writing concerning the letter Mr. Smith wrote about Dr. John Sargent.

I think Dr. John Sargent is a human being just like us. And he has feeling too. He has come to my home several times in the middle of the night. Times when it was cold and bad. He was always there when we needed him. I think if a person finds a doctor like John Sargent they have found a wonderful Dr. I took my husband to the emergency room not long ago and Dr. John Sargent was right there. And the nurses are wonderful.

I think Sikeston has the best hospital in Southeast Missouri. Thank you.

Mr. & Mrs. Billy Allen

New Madrid, Missouri
May 11, 1971

Editor Blanton
The Daily Standard
Sikeston, Mo. 63801
Dear Sir:

I was quite concerned over the vicious attack against Dr. John Sargent. I realize the "letters to the editor" express the sentiment of the writer. He may feel he had justification, but I think a public statement of this type can be very hurtful to any public servant.

I feel the greater majority of Dr. Sargent's patients are completely satisfied with the many sacrifices he makes. Recently I was sitting up with a relative in the Sikeston Hospital, and I left the hospital at 3:00 a.m. As I was approaching my automobile, I observed a man moving with great haste through the emergency room door. This is to me is the true and usual picture of the man. I feel his years of service to this locality have been most commendable, and I think his record speaks for itself.

So as a resident of Southeast Missouri, a person who has had to have emergency treatment for some of her family recently, a mother of one of your candy-stripers, and a public servant myself, I want to thank you. I want to say thank you to everyone who made it possible and is still making it possible for us to have the fine hospital that is excellently staffed. Thank you too, sir, for providing space in your paper for opinions to be expressed. This, thank God, is a right we Americans still have.

Sincerely yours,
Sarah Dyke

THEY WON THE GREAT WAI

April 6, 1917 was an epic-making date in the lives of some five million American boys as they answered the call for war service against the German empire.

History records their valiant heroic efforts on the bloody battle- grounds of France. They came to the rescue of the allied governments at a most precarious moment but their valor and courage, despite their lack of experience and training, carried the day for American armies.

Fifty-four years ago, these men were mere youths captivated by the excitement of war. They were proud to bear arms and march behind the Stars and Stripes. When they returned from a job well done they were greeted by huge demonstrations and by statements that "nothing was too good" for these returning heroes.

However, it was soon learned that war glory is not a lasting nor permanent thing. They went out to regain their old positions and found that they were filled by men who had stayed at home. They endeavored to find other jobs but the depression of 1920 and 1921 enveloped them.

Nevertheless, they struggled to overcome their handicaps and most of the m succeeded in finding suitable employment. Then came the depression of 1929-1933 which hit them full blast.

Many of them were forced to sell apples on the street, accept relief jobs from the Federal Government and from the various States but once again they emerged badly-scarred but still with their old fighting spirit.

Thousands of them have gone to the Great Beyond. Those who are left are now at an average age of about 76 years. In most cases they are aflicted with some form of chronic illness. Yet these men have produced the man power in four major wars. They gave their sons in World War II, their grandsons in Korea; and today their great-grandsons are fighting a war in Vietnam. They fought and won the war to end all wars...but now they find that their heroic feats are only a page in the history books of our country.

These are the men and their ladies you will see when they attend the State Convention of the Veterans of World War I with Headquarters at the Ramada Inn on May 14-15-and 16.

The organization is known as the Veterans of World War I, U.S.A., Inc. It is an organization of World War I Veterans, by World War I Veterans, and for World War I Veterans. It was charted by Congress on July 18, 1958 and has become the fastest growing veterans organization in the country today. Also it is said to be the third largest. The membership of the Mo. Department is about 6,500 members. It is an exclusive Veterans' organization whose membership grows lesser day by day but whose fellowship grows stronger as the years go by. We believe that every World War I Veterans should be a member and help plan for his future as the future is where he will spend the rest of his life.

If you are a World War I Veteran, we cordially invite you to attend this convention.

Paul Slinkard
Convention Chairman
Veterans of World War I of The U.S.A.
Sikeston, Mo. 63801

Two months ago Scott County developed information that allowed the start of a probing investigation and surveillance of illegal narcotic drug activities in Scott County and surrounding areas.

Through the services of the Missouri State Highway Patrol, and Captain Brooks and Sgt. F. A. Findley of Troop E. Headquarters, a cooperative effort was initiated that centered on the work of undercover agents of the Highway Patrol. The raids and arrests made last evening were the result of this effort.

The assistance and full cooperation of key law enforcement officials in Cape and Butler County was obtained, including Prosecutor Al Seier and Sheriff Ivan McLain of Cape County, Police Chief Irvin Beard and Chief of Detectives William Stover of the City of Cape Girardeau, and Prosecutor Clinton Summers and Sheriff Clyde Hendrix of Butler County, Sikeston Police Chief Arthur Bruce, and Scott County Juvenile Officer Fred Glover.

We will provide information regarding each person arrested to date. Ethics as well as the necessity of preserving the integrity of undercover agents requires that no further actual case details be released at this time.

This investigation has substantiated that there is a significant and growing traffic in illegal drugs throughout Southeast Missouri. Trying to reach the center of this traffic has required a number of people to risk their own safety. Unfortunately our success to date only scratches the surface. It is now painfully clear that many parents and others who could give us information and help stop drug use and distribution have failed to realize their own responsibility and the magnitude of the problem.

We hope that all parents particularly in middle and upper income families where we have found a high incidence of drug use, will assist us in every way possible in curbing this trend. We find that we are not dealing simply with marijuana but rather with a progression of drug use into hashish, mescaline, amphetamines, meth-amphetamines, LSD, heroin and other hard drugs. This use involves not only college age youths but is also definitely present in our high schools.

Tom Gilmore
Prosecuting Attorney

Dear Editor:

A news item about Social Security states a worker who retired in January and had paid maximum since this was in effect had paid $1,584 and his employer a similar amount. He and his wife can plan on drawing an average of $32,339. You may wonder who puts up the other $29,000 and when Social Security will file under chapter XI.

John Frier
May 3, 1971

$7,190 Missing in Hospital Funds

KENNETT — At a special press conference called Tuesday, chairman of the Dunklin County Hospital Board of Trustees, John Howell, released a news statement revealing a loss of over $7,000 from the hospital funds during a two-year period from 1968 through 1970.

The statement, issued by the Board of Trustees to the citizens of Dunklin County, is as follows:

"A routine annual audit of the books of the Dunklin County Memorial Hospital by the hospital accountants disclosed a possible discrepancy in certain areas involving the handling of funds at the hospital. Because of this, the board ordered an in-depth audit by the accounts of these areas for the two-year period from November 1,968 through October 31, 1970.

"This additional audit has been completed and the report to the Board of Trustees, by the countants, indicates a shortage of $7,190.88 from the funds of the hospital. Additional special audits are now being run in these same areas of the hospital's bookkeeping for the period prior to November 1, 1968, in order to determine if there was any additional loss.

"The situation is now under investigation by the Board of Trustees, the office of the Dunklin County Prosecuting Attorney, the Dunklin County Sheriff's office and the Missouri Highway Patrol.

"The loss is covered under the hospital's broad insurance coverage and the proper companies have been notified. Members of the board of trustees and officials at the hospital have been advised by the Prosecuting Attorney's office and the counsel for the board that they should make no further statements at this time concerning the matter in order that the investigation now being conducted can proceed in an orderly fashion. Further statements will be made to the public as the information becomes available.

Board Chairman Howell said the first indications of money missing from the hospital funds was discovered last October, during the routine audits at the hospital An undercover probe has been conducted since that time by officials to determine the exact amount of loss.

Virginia Who Inspired Santa Editorial Dies

VALATIE, N.Y. (AP) — When she was 8 years old, Virginia O Hanlon Douglas wrote to the New York Sun with a question and was told, "Yes Virginia, there is a Santa Claus."

Thus, Mrs. Douglas, who died Thursday at 81, inspired one of the most widely read editorials in history, a Christmas classic.

In ill health in recent years, Mrs. Douglas died at a nursing home. She retired in 1959 after teaching for nearly four decades in Manhattan and Brooklyn schools, much of that time with chronically ill, crippled and blind children. She moved to nearby North Chatham and lived with her daughter, Mrs. Robert Temple.

Virginia wrote in her 1897 letter, "Some of my little friends say there is no Santa Claus. Papa says 'If you see it in The Sun it's so.' Please tell me the truth, is there a Santa Claus."

The Sun had a policy of answering all letters, so Francis P. Church was assigned to reply and undertook the task somewhat reluctantly.

He wrote:

"Virginia, your little friends are wrong. They have been affected by the skepticism of a skeptical age ...

"Yes, Virginia, there is a Santa Claus. He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life its highest beauty and joy. Alas! How dreary would be the world if there were no Santa Claus! It would be as if there were no Virginias. There would be no childlike faith then, no poetry, no romance to make tolerable this existence."

Tthrough the years, Mrs. Douglas remained a Yuletide celebrity, often called on to read Church's editorial. She once remarked, "I am anonymous from January to November." But she kept her Christmas spirit. Last Christmas, she was in a hospital where an employe in Santa garb went to her bedside and kissed her cheek.

"Oh boy, what a surprise," she said. "Santa Claus, isn't it wonderful to see you again."

Her survivors include seven grandchildren and one greatgrandchild.

The funeral will be Monday at LeClair Chapel.

Scott Leads Bootheel in Road Deaths

POPLAR BLUFF — Eleven of the 20 persons killed in the 20-county area of State Highway patrol E, in April, were in six counties of the Bootheel, according to a report issued by Captain W. C. Brooks.

Scott county topped the six counties with four fatalities and 16 injuries.

Perry county led the list of fatalities in the area with six fatalities.

Other Bootheel counties were Mississippi, three fatalities and 18 injuries; New Madrid county, two fatalities and 18 injuries, and Dunklin county, two fatalities and four injuries.

Fatalities for the first four months in the 10-county area stand at 50 compared to 58 last year but the figure for April jumped from nine to 20.

May is the time when April showers bring forth a vast quantity of dandelions.

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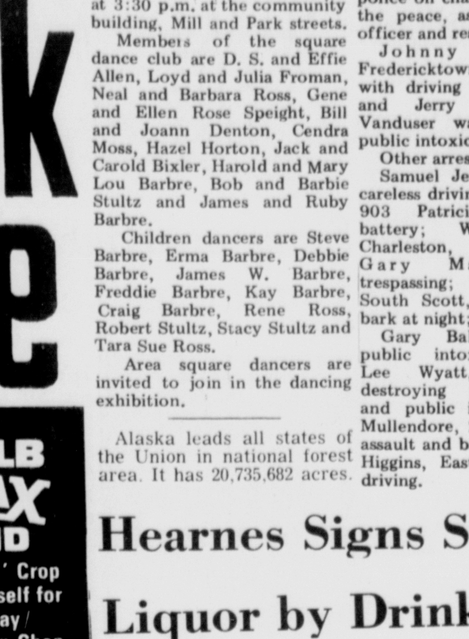

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In spring 1970 farmers in a number of midwestern areas couldn't get into their fields when they wanted to plant because of heavy rain.

At least one of these farmers—a soybean grower from western Illinois—couldn't take the time to set up his herbicide applicator when he finally did get in to plant. So just before the beans were up, he flew on Amiben, and followed up with a rotary hoe to "incorporate" Amiben into the soil. Result: clean fields, and near 60 bu. beans at harvest.

Flying on Amiben as a late application is a bit expensive, but this farmer had an unusual problem, and he knew that Amiben and his rotary hoe could help him solve it.

Amiben and the rotary hoe will work for you any time, every time you: *1—use Amiben in low rainfall areas, 2—plant into marginal soil moisture and rainfall doesn't follow in 3-5 days, 3—apply Amiben after beans have been planted.*

Amiben is today's most effective soybean herbicide. To control most annual grasses and broadleaf weeds—including ragweed, lambsquarters, velvetleaf (buttonweed), smartweed—which can escape most other herbicides, make Amiben your choice. It captures them all. That's why it's No. 1.

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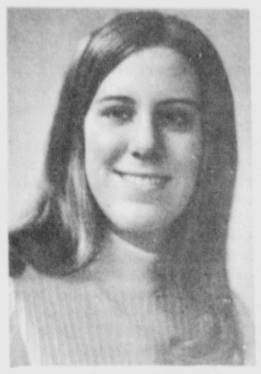
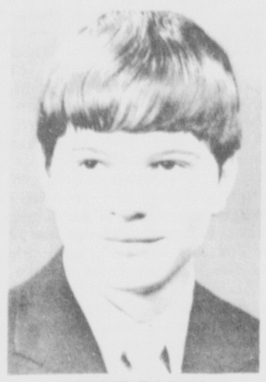
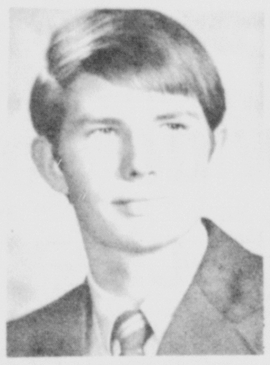


SALLY MITCHELL

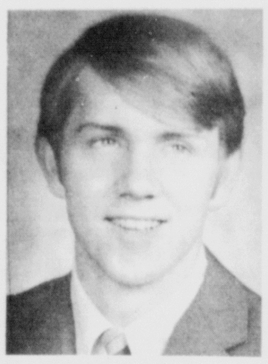


STEVE FORBIS

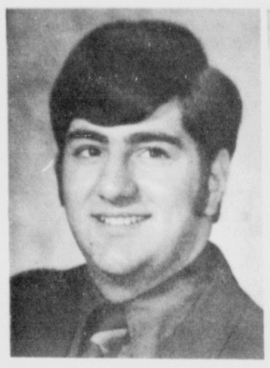
RACHELLE DUSABLON



GEORGE HENSLEY

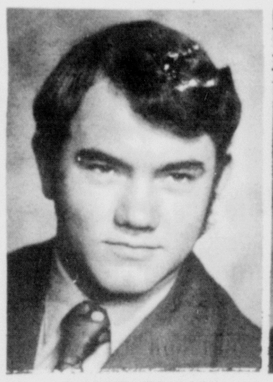


DAVID HACKNEY

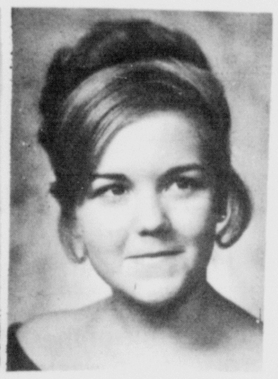


JOEL ALLEN

DEBBIE LAUNIUS



DAVID EVANS



BARBARA O'GUINN

Frosh Band Presents '71 Finale

Freshman band presented its final performance for the 1970-71 school year in a spring concert in the high school cafetorium last evening at 7:30.

Concert consisted of seven pieces contrasting from overtures for symphonic band to highlights from Broadway hits. Pieces were "Allabiarocco," by Giovaninni; "Block M," by Bilik; "Concord Overture," by Herman.

Other numbers were "Estampie," composed by Nelyhybel; "Variation Overture," written by Williams; and "Man from La Mancha," highlights from the Broadway play.

This concluded the Freshman band's concert season. The 75-piece band, not only played as a symphonic band, but also as the marching band for the pre-game shows during football season.

Preparation of Freshman band drum majorette tryouts for the 1971-72 season will take place in the next two weeks. The four high school drum majorettes are teaching the eighth grade students three times a week.

Freshman band members will become part of the varsity band next year. Freshman band is conducted by Pat Curry.

Student Body Assembly Set Next Friday

Annual all-student body honors assembly is scheduled for third hour Friday, May 21. Awards will be presented for outstanding work in school and community organizations as well as subject matter and sports.

Business and Professional Women's Club of Sikeston will recognize the best artist, and a senior boy and senior girl will rebeive a citizenship award from the American Legion.

Member of the Barker staff will receive the C. L. Blanton, Sr., journalism award for his contributions to the weekly paper and the yearbook.

Senior girl with the most outstanding record in American history will receive the Daughters of the American Revolution award.

Scholarship will be presented to a graduating senior by the Sikeston Community Teachers Association.

Outstanding senior of Future Business Leaders of America will be honored and an outstanding student in English IV will receive recognition by the Sikeston public library.

Coalesce Club will present the homemaking award.

Senior boy and senior girl making the most progress in music during the year will be honored by the music department.

Phi Beta Mu, a national honorary band directors' fraternity, will honor an outstanding member of early division band as well as a member from the late division.

Library service award will be given to a student working in the library.

Lions Club will present an award to two outstanding seniors.

Woman's Club will give an all - state band scholarship to camp this summer.

Winner of the sophomore pilgrimage will be announced, and the junior with the most points in New Forensic League will be awarded the traveling trophy.

Ollie Mae White award will go to a deserving science student.

Presentation of the victory jug of the Red Peppers will be made to the incoming cayenne by Sally Mitchell.

Student body president for 1970-71 school year, Bill Branum, will present the gavel to incoming president Hunter Moore.

Frank Miller award will be given to an outstanding athlete, and the J. Hershel Tyer Memorial football scholarship will be presented to a senior athlete.

Bill Ryan Memorial award will go to an outstanding sportsman.

New Forensic League degrees, Future Homemakers degrees, Athletic letters, music honors, and Barker and Growler staff will be published in a special booklet to be distributed in the assembly.

Student Council Honors Student, Cadet Teachers

Student council sponsored a tea honoring the faculty of Sikeston high school Wednesday at 3:40 in the cafeteria.

Special recognition was given to student teachers from Southeast Missouri State College and to the cadet teachers of the local chapter of the Future Teachers of America.

These college seniors spend nine weeks in the classrooms for practical experience for their teaching careers. They will conclude their work in Sikeston high school Thursday, May 27.

Cadet teachers of FTA honored were Barbara Cooper, David Evans, Beth Horner, and Jamie Ward.

Early Division Band Takes Spring Tour

Early division band took its annual spring tour last Wednesday. Students boarded buses at 7:45 Wednesday morning and began their concert at 10 a.m. Musicians played for an all-school assembly at Parma high school.

Pieces programmed for the tour included "Minnesota March" and "King Cotton March" both by Sousa, "Folk Song Suite" by R. Vaughan Williams, "A Day in the Life of a Fool" and "Guantanamera" arranged by Seth Markham, "Time for Flutes" by Sivanich, and Bacharach and David's "Popular Medley No. 1."

This was an all-day event so the band stopped for lunch at the Dexter park. Each band member was responsible for his own meal.

Director Ron Williams was in charge of preparations for the tour.

The Daily Standard, Sikeston, Mo. Saturday, May 15, 1971

8

Hackney, O'Guinn, Allen, Launius, Evans Participate

Steve Forbis, Rachelle DuSablon, Sally Mitchell, and Julie Harbin will be the featured speakers at the annual commencement exercises Monday, May 31, at 7 p.m.

Senior class president George Hensley will preside and introduce the speakers for the exercises.

Invocation and benediction will be given by David Hackney and Barbara O'Guinn. Debbie Launius, Joel Allen, and David Evans will introduce principal Roger Sherman, Supt. Lynn Twitty, and president of the board of education Lee Austin Bowman.

Twenty-one seniors tried out for speaker positions this year.

Concert choirs VI and VII, directed by Gordon Beaver, will sing various selections during the baccalaureate services Sunday evening and at commencement exercises Monday evening.

Senior inner choir will sing "I'll Walk With God"; "For All We Know"; and "No Man Is An Island" at commencement.

Sophomore band, directed by Ron Williams, will play the traditional processional and recessional for the exercises.

High school orchestra, directed by Richard Powell, will play the prelude at the baccalaureate services.

Harris, Lemmons Get Ratings Of Excellence

Superior ratings were awarded to sophomores Thom Lemmons, trumpet soloist, and Bonnie Harris, piano soloist, at the state music contest held in Columbia on May 1. Junior Julia Thompson, flute soloist, and the string quartet, consisting of Elisabeth Dupont, Terry Teachout, Debbie Hastings, and Rick Hartzell, received second highest two ratings.

Ratings at Columbia were based on numbers one through five, the latter being the lowest and one superior.

These musicians had formerly received one ratings in the district contest at Cape on April 3.

Students spent Friday night in Columbia and attended the contest Saturday morning. Debbie Launius, piano accompanist for Thom's solo, and chaperones Richard Powell and Mrs. Bud Thompson joined the group for the trip.

Allen, Terrell Receive Dr. Chidester Awards

Seniors Joel Allen and Jamie Terrell were presented the 1970-71 Dr. Tom Chidester Award Saturday evening at the final production of the play "Mame."

This award is presented to the high school student who had devoted more time and energy to the Sikeston Little Theatre than any other student.

Members of the Little Theatre board were presented 10 nominees for the award, and they eliminated eight. The remaining two, Joel and Jamie, were so close that the board decided they both deserved the award.

Lynn Colley, president of Little Theatre, presented the awards during intermission Saturday evening. Before presenting the awards, Mr. Colley read a list of Joel's and Jamie's accomplishments and gave each a large plaque inscribed with their names.

Joel has been in Little Theatre since his freshman year in which he played in "The Littlest Angel." He has co-directed "The Mousetrap" and "Desperate Hours."

He has worked backstage in "Odd Couple"; "A Man Called Peter"; "Seven Nuns at Las Vegas"; "Finian's Rainbow"; and "Blood, Sweat and Stanley Poole." He was in the chorus for "Showboat" and played in the Summer Little Theatre last year.

Jamie had a lead part in "A Thousand Clowns." He also acted in "Blood, Sweat and Stanley Poole" and "The Littlest Angel." Many plays could not have gone without Jamie's backstage help. Some of them were "The Moustetrap"; "Showboat"; "Odd Couple"; and South Pacific." For "Mame" Jamie served as assistnat director.

Mr. Colley explained what the Chidester Award is before presenting the honors to the seniors.

"Since Dr. Chidester meant so much to the development of Sikeston's Little Theatre, the members decided to give awards to young people, whom he loved to work with," said Mr. Colley.

Patty Bush and Joel Parmenter were last year's recipients.

Choir Members For '72

Gordon Beaver, director, has announced the concert choir members for the 1971-72 school year.

Accompanists for the choirs will be Bonnie Harris and Laretha Harris.

FIRST SOPRANOS are Judy Bess, Debbie Bridger, Donna Butler, Joy Butrum, Carolyn Dacus, Eva Denning, Regina Eason, Lisa Edwards, Ginger Ferrell, Wanda Gardner, Gloria Garrett,

Regina Harrington, Carol Hastings, Susan Howell, Terri Mitchell, Kim Owen, Paula Oxford, Debbie Paxton, Theresa Scherer, Nancy Trigg, Cassandra Warren, and Diane Welborn.

SECOND SOPRANOS are Cindy Ables, Bethany Basham, Jamie Beaird, Karen Black, Phyllis Booth, Maria Cejas, Judy Chism, Joy Clark, Lee Clayton, Marsha Cothern, Karla Dixon, Patti Dye,

Marsha Entrekin, Donna Ham, Rita Matthews, Barbara Mayfield, Bonnie McMikle, Lee Ann Napier, Melodie Phillips, Luan Presley, Linda Risenhoover, Susan Scherer, Marsha Standridge, Sondra Stewart, Jane Summers, Sherrie Thompson, Sheila Vaughn, Mary E. Wagner, Edith Warren, and Ramona Wood.

FIRST ALTOS are Theresa Adams, Sheryl Baker, Mary Lynn Caldwell, Cindy Choate, Jane Clark, Ronna Crider, Martha Doggett, Jennifer Drumm, Jo Ellen Felker, Jane Gray, Linda Guess, Castella Gwin, Shelia Hamby, Cathy Hampton, Carolyn Harris,

Maureen Klein, Patty Lee, Sally Marshall, Vicki Mitchell, Jana Moyers, Cathy Patterson, Melodie Powell, Cheryl Presley, Brenda Ray, Jan Quertermous, Melanie Shell, Linda Spitzmiller, Christie Swann, Juli Tanner, Cindy Taylor, Terri Terrell, Becky White, and Susan Wilson.

SECOND ALTOS are Jeannie Britt, Glenda Carter, Cleta Cole, Sharon Coleman, JoAnn Dixon, Paula Doyle, Donna Dunn, Gail Dyer, Uneeda Green, Gay Greene, Shelley Gray,

LaVon Groves, Maida Harrington, Lisa Innman, Marilyn Lambert, Sheila Lathum, Soozi Leonard, Judy Malone, Debbie Owens, Teresa Pearson, Rebecca Perrin, Linda Pobst, Julia Summers, Julia Thompson, and Rhonda Yarbrough.

FIRST TENORS are Darrell Barksdale, James Bryant, Randy Couch, Rick Eisenbach, Mark Fitchpatrick, Mike Grigery, Steve Hampton, Mike Hodges, Mike Limbaugh, Tom McMullin, Ron Minner, Nathaniel Moore, Terry Presley, Kenneth Riddle, Rodney Scudder, Ronnie Shell, Mark Shaw, Dennis Sumlin, Janice Thomas, Bill Wake, and Jim Walker.

SECOND TENORS are Joe Crenshaw, Kenny Dement, Jim Dover, John Ensor, Ken Harbin, Allen Henderson, Larry Johnson, Jim Marshall, Dennis Overbey, Gary Wallace, Steve Waters, Jimmy Williams, Woody Winchester, and Phil White.

BARITONES are Jim Baugus, Joe Beck, Mike Britt, Fred Cauthorn, Pat Collins, Bill Colwick, Rick Darnell, Tom Dawson, Rick Dyer, Jeff Fansier, Allen Figley, Larry Garrett,

Henry Gross, David Hahs, David Hampton, Chuck Hanna, Leroy Hare, Pope Hunt, Mike Marshall, Mark Murphy, Randy Payne, Jeff Porter, Robert Reynolds, John Sargent, Dale Sargent, Dale Shaver, Greg Tanner, Don Taylor, and Kevin Ward.

BASSES are George Baker, Brad Buchanan, John Crowley, Jim Bob Dixon, John Farris, Paul Fruits, Glenn Guttenfelder, Lance Hesselrode, Harry Jones, Steve Lambert, Rikki LaPlant, Kenneth Lewis, Dan Nelson, Wayne Sanderson, Robert Thomas, Adam Thompson, Gary Whitworth, Scott Willis, and Rickey Woods.

Top 10 Reception Honors Academic Achievers, Parents

Honors Reception for the top 10 per cent of each high school class was held Tuesday evening in the cafetorium. Highest ranking students and their parents were the honored guests.

Superintendent of schools Lynn Twitty served as master of ceremonies for the occasion. Invocation was given by the Rev. Durward Penry, pastor of the First Christian Church. Mark Adams, president of National Honor Society, was scheduled to give the prayer, but was unable to attend because he was participating in the district baseball finals against Cape.

Principal Roger Sherman introduced the honored guests. Board members Lee Bowman, Bill Huff, and Charles Matthews, elementary and high school teachers, and students and parents were given recognition.

Entertainment was provided by the high school orchestra directed by Richard Powell. They played three numbers including selections from "Fiddler on the Roof"; first movement of the "Violin Concerto"; and the finale of "Ballet Parisienne."

Main address was given by Bill Cooper, manager of industrial relations for the Noranda corporation. His address was titled "Challenge of Change." Mr. Cooper began his speech with "congratulations on a job well done. Our nation has been helped by the Top 10 per centers.

"Since two centuries before Christ, Western civilization has planned education for its youth. The philosophical approach that Athens used toward education was the forerunner of today's method. Massachusetts enforced the first law in the English - speaking world to order children to be taught to read in 1642.

"Soon, after 16 years of education, you will face the world at the age of 23. Only one-third of your life span will be in the past. Students must seek knowledge with an enthusiasm for achievement. As Janus, we must look in both directions. In the past you have shown a capacity to achieve, this would not have been possible without the interest and care of your parents and teachers.

"Careers for the prepared student are open in America's industry. Business demands the educated and dedicated labor. The pace is swift and competition keen, but industry is 'where the action is today.'

"I invite you to prepare yourselves physically, mentally, and morally for tomorrow. Opportunities are unlimited for those who work. Accept the challenge of living with enthusiasm and dignity.

"Students will write the history of the present generation. The history will have more meaning if students study to understand. Let the words of John Kennedy epitomize the accomplishments of this era --'Ask not what your country can do for you, ask what you can do for your country.'

"In closing, I say to you, go forth with enthusiasm for 'when the going gets tough, the tough gets going'," concluded Mr. Cooper.

W. L. Clayton, vice - principal of SHS, presented the Top 10 students from the freshman, sophomore, and junior classes. Senior students were introduced last, and their parents were asked to stand as recognition. Members of the school board presented the awards.

Refreshments were provided after the reception ceremonies.

SENIOR Linda Wisdom accepts her honor certificate from board member Bill Huff.

PRESIDENT of the school board Lee Bowman presents sophomore Rebecca Perrin with her award.

BILL HUFF gives junior Jeff Porter his Top 10 certificate.

FRESHMAN Mark Deane receives his certificate from Charles Matthews.

Picture on our credit card is saving us a lot of money. One look at it and then one at us, and no one will honor the thing.

Nothing goes better with corned beef and cabbage than a good digestion.

Sikeston High School Continues To Change

TODAY WHEN ONE LOOKS at Sikeston high school with its modern facilities, wide - range curriculum, and some 1300 students, it is difficult to imagine a time when SHS consisted of no more than a single classroom where 10 students were taught the basic reading, writing, and arithmetic.

That is the way it was in 1892 when John Crowe of the Sikeston Methodist Episcopal Church first organized the Methodist College.

In 1904 a milestone was reached in the history of the school system as the first commencement of a regular four-year high school was held. The class of 1904 graduated a grand total of four seniors. Imagine how different the activities of the class and the graduation ceremonies must have been.

The outstanding sports department had its beginning with the appointment of Ralph Bailey as superintendent of the Sikeston schools in 1906. Under his direction, a four-man track team competed in a district match in Cape Girardeau. Two years later Mr. Bailey coached Sikeston's first football team.

Main building of what is the middle school was built in 1915 to house the growing high school. In 1925 a gymnasium and west wing were added followed by the addition of an east wing in 1930.

Around 1936 chemistry was added to the curriculum and a new laboratory was provided for the students. The home economics cottage was also constructed at that time and the Bulldog Barker had its first publication that year.

After World War II the music-vocational agriculture building was added to the high school complex with a vocational- agriculture training program initiated.

The present high school, originally planned for 600 students, was completed in 1960. Students made the transition to the new school after Christmas vacation of the 1960-61 school year.

Before long the growing student body required an even larger high school. This project, which included addition to the cafeteria, library, and math and science buildings as well as the vocational department, was completed during the 1966-67 school year.

The most recent addition to the high school campus, the field house, completed in 1969, brings the campus up-to-date.

From this history one can see how SHS will continue to grow to accommodate an ever-changing student body.

--Suzi Grojean

In the game of matrimony, why do so many of us keep landing on the square marked "go back to the dog-house"?

* * *

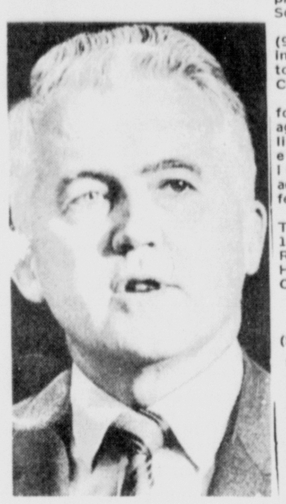
YOU can argue with the boss any time you want to.

* * *

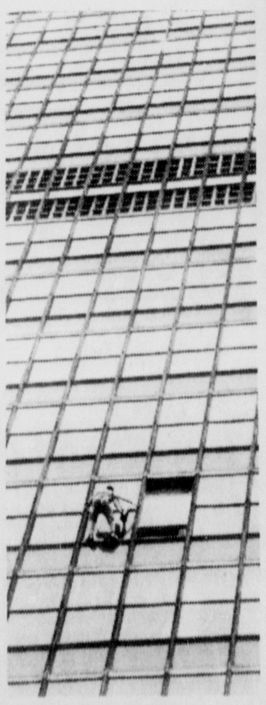
May is the time when fellows are being well-groomed for June weddings.

WANT TO SELL...BUY...RENT...HIRE? USE THE CLASSIFIED ADS

MAJOR MAYORAL contest coming up pits a black challenger, Harry Davis, top, against current Minneapolis Mayor Charles Stenvig, bottom, former policeman who won a first term in a law-and-order campaign two years ago and outpolled Davis and five other candidates combined in the April nonpartisan primary. Final election is June 8.



NEW SPACE CHIEF, Dr. James Fletcher is administrator of the National Aeronautics and Space Administration.



THE PATTERN gets a bit monotonous, but it's all in the day's job. This is what faces a window washer when it's spring cleaning at the United Nations Secretariat building in New York.

GET HIP!! READ THE **WANT ADS**

Public Notice

IN THE PROBATE COURT OF SCOTT COUNTY,

ESTATE NUMBER 3717

STATE OF MISSOURI)
SS.)
County of Scott)

NOTICE OF HEARING ON PETITION TO SELL REAL PROPERTY.

NOTICE TO ALL PERSONS INTERESTED IN THE ESTATE OF LILLIE MARILLA WING, DECEASED.

Murlene Gilbow and Louise James, Administratrices.
Dated: May 5th, 1971.

You are hereby notified that there has been filed in this Court a verified petition for an order to sell the following described real property situate in the County of Scott and State of Missouri:

All of the South Ninety Feet (90') of Lots Eight (8) and Nine (9) in Block One (1) of Frisco Addition to the City of Sikeston, Scott County, Missouri

for the payment of claims allowed against the estate, including but not limited to funeral expenses and expenses of administration, including court costs, administratrices' fees and attorney's fees.

Said matter will be heard on Tuesday, June 8th A.D. 1971 at 10:00 o'clock A.M., in the Court Room of said Court in the Court House in the City of Benton, Scott County, Missouri.

Almaretta Huber,
Clerk of the Probate Court
of Scot County, Missouri
(SEAL)

59-65-71-77

Notice

From this date on, May 12, 1971, I will not be responsible for any debts contracted for others than by me personally.

Mr. Welton Henry
P. O. Box 128
Lilbourn, Missouri 63862
63-64-65

MOBILE HOMES & TRAILERS

For Rent — furnished trailer. Call 471-1646 between 6:00 and 8:00.

For Sale — 3 Bedroom Mobile Home. Good Cond. 10' x 54' Call 649-3170 or 471-4322

If you buy a Mobile Home without shopping at upside down Georges, we'll both be sorry. Quality 12 wide Mobile Homes only $3400.00 Located just over the Cape River Bridge. Phone 618-394-4737 open till 8 Monday thru Thursday. Later by Appointment

1971 Spartan house Trailer. 35' X 8' wide with Air Cond, Priced low for quick sale, at Jon Don Acres Trailer Park. Hwy 62 E.

12 X 64 Town & Country repossessed.
Take up payments and move in.

Galemore is Number **1** in sales service & Satisfaction

See Good Ole Joe for best prices in 5 states 200 mile free delivery. You are in good hands with a Galemore mobile home.

Joe Galemore Mobile Homes Hy. 60-62 I-57

1—In Memoriam

In loving memory of Marvin Hornback. Just when his days seemed brightest, just when his hopes seemed best, God called him from amongst us to his eternal rest. Sadly missed by his wife Arneeda & sons, Mike & Rick.

6—Sleeping Rooms

Modern Sleeping rooms. Private bath & air conditioning. Call 471-4095.

7—Apartments-Furn.

FURNISHED APTS — with utilities Phone 471-9276 & 1154.

Furnished apartment, utilities furnished, adults only, call 471-9942

For Rent — furnished apartments Adults. 471-0416

For Rent — 3 room furnishd Apartment. Utilities paid. Phone 471-2772.

1-3 room furnished apartment Call after 3:00 471-4164.

Furnished Apartment Very nice, Adults, 535 N. Ranney, 471-0568.

Furnished Apartment utilities paid. 471-0588

8—Apartments-Unfurn.

Unfurnished Apartment 2 bedroom, air conditioned Call 471-2215 after 6:00 p.m.

2 bedroom upstairs apt. unfurnished excpet for stove & refrigerator in kitchen, also air conditioning. $100 per month. Heat & Water furnished. Call 471-5502 or after 5 p.m. 471-1863

Unfurnished Downstairs modern 1 bedroom apartment, carpeted, built in stove. Central Air Conditioning $125. Heat & water furnished. Call 471-5502 or after 5 call 471-1863

For Rent — 3 room Duplex — 205 Dorothy.

3 room unfurnished apartment. Phone 471-3119.

9—Houses For Rent

Sleeping rooms with private bath. Call 471-5732.

Available June 7 4 bedroom fully carpeted Air Conditioned, finished basement. $140 month 471-0751.

11—Misc. For Rent

Office for Rent — 3 rooms — private entrance all utilities furnished. 301 S. Main $150.00 a month. Call 471-1348.

Commercial Bldg. 316 E. Gladys for rent. Call 471-1949.

House for lease — 708 Davis Blvd. Central Heat & Air — $200 Deposit & $200 per month Rent. References Required. Smith Real Estate 471-9263.

For Lease — Large Commercial building with office space and garage on East Malone, with large tract of land. 471-0576

12—Misc. Fr Sale

Console Zenith Stereo Like New. Call after 6:00 p.m. Phone 471-5846.

Trash Barrells. 430 E. Gladys. 471-1812.

Used window Air conditioner all sizes. Hazel Williams Plumbing & Heating & Air Conditioning. 118 South Missouri Sikeston, 471-5554.

For Sale — 600 used brick, 4 cents each 471-5987.

New 14" Pipe. $2.50 a foot. 18" pipe $3.00 foot. Pipe 1½" to 5" 7 cents a pound.

PAUL'S INC.
471-5812

16' Carter Craft boat with Convertible top. 85 Horse Mercury outboard motor & Trailer all in excellent condition and priced right. See at 320 Marion.

14½ foot aero craft. Aluminum boat — Gotor Trailer — Practically new. $300 Phone 471-6059.

27' Chris Craft Boat, Owin Engine located at Kentucky Lake. Call Dewey Heppe, Heppe's Body Shop. Charleston, Mo. 683-6200, 683-6128.

For Sale — 1 Westinghouse Refrigerator 1 7 piece dinette set. Delta Loan. 471-2077

Used lumber 8 x 10 - 16 foot and 2 x 8 16 foot. Call 667-5151

Complete Sporting Goods And Fishing Headquarters

We trade guns of all kinds. Most complete stock of firearms between Memphis & St. Louis.

HOMESTEAD
Hours 7-9 1401 E Malone Sikeston, Mo. Open 6 days

Reduce Safe & Fast with Go Bese Tablets and E-Vap "Water Pills" Harris Pharmacy Sikeston, Morehouse Drug, Morehouse.

Leg Cramps? Try supplical with calcium, only $1.98 for 60 tablets at Osco Drugs.

1970 Westinghouse fully automatic dishwasher. Call after 5 p.m. 471-1395.

New & Used Air Compressors
HALFORDS RADIATOR SERVICE
471-4014

For Sale — 70 Horse power. Mercury Motor 16 foot Fiber glass boat and trailer 643-2924 Marston.

Pinto 23-B Citizens Band Transceiver. All 23 Channells Mobile or Base. Call 262-3832 after 6 p.m.

CROUCH CAMPERS & TRAILERS
Large selection of Airstream and other Top Brand Trailers.

FOR SALE
Like New Sofa Reasonably Priced. For Information Call 472-0602.

22" Zenith T.V. Black & White Cabinate model perfect condition. Call 471-8533, between 5 and 9 p.m.

Sewing & Alterations Call 471-1346

For Sale — Antique Buddet Hutch with table and 6 chairs. Call 667-5187.

THIN ALUMINUM plates For Sale. 20 x 36". 20 cents each. The Daily Standard.
12-1-31-tf

CLOSEOUT ON PHILCO REFRIGERATORS
2 — 15 Cu. '
2 — 17 Cu. '
Prices starting at $188.
Moores Firestone
Sikeston, Mo.
471-4557

1971 New Fold down Camper sleeps 7 fully equipped $1150. 471-8892

AUCTION SALE

1st and 3rd Sunday of each month. New & used merchandise Sale starts at 1:30 p.m. at Spencer Sales Co. Bldg. La Forge Mo. Glassware, Antiques, furn. and odds and ends.

For Sale
22 Automatic Rifle with weaver 4x6 scope. Excellent Condition. For more information Call 472-0602.

EXPERIENCED HELP

WE NEED EXPERIENCED HELP FOR COLD HEADING - ROLL THREADING - SLOTTING OPENINGS ARE AVAILABLE IN BOTH OUR ROCKFORD, ILL. AND ST. LOUIS, MO. PLANTS. WE ARE PRESENTLY WORKING AN MINIMUM OF A 45 HOUR WORK WEEK. REPLY TO OR CALL ELCO INDUSTRIES, INC.

1111 SAMUELSON ROAD
ROCKFORD, ILL. 61101
815-397-5151

New Shipment of Lazy-Boy chairs
Rudy's Furn
115 S West St.
Sikeston, Mo.
471-4212

12A—Musical Instruments

PIANOS AND Organs, Baldwin and Wurlitizer. Finest quality at reasonable prices and terms. Rental plan available. Keith Collins Piano Company, 98 North Kingshighway. Phone GR1-4531.
12a-9-2-tf

Pump Organ, Solid black walnut, rebuilt and refinished. Antique $350.00 Phone 314-262-3354 after 5 p.m.

14—Situations Wanted

Wanted — Baby sitting in my home. 214 E. Kathleen. Phone 471-7238.

Will Do Ironings In My Home. Ph. 472-0426.

Wanted house painting, roofing carpenter repair. Free estimates 471-7167

15—Wanted To Rent

Wanted private home in the county. Contact occupant 302 Heath St.

19—Salesmen Wanted

SALESMAN
To solicit accounts for a National Collection Agency. No investment. High Commissions plus Bonus Plan to men meeting our requirements. Age no factor. Write Manager, Drawer 437, Mentor, Ohio 44060.

18—Help Wanted

Exectuvie house keeper in small Hotel. Car Ample free time. Top Salary, and every consideration.

COLLECT
8:30 to 5 P.M.
Ask for Mrs Anderson.

Drivers Needed

OWNER-OPERATORS
The nation's leading transporter of mobile homes needs local and cross-country drivers. Highest pay, liberal life and medical insurance program available, many other attractive benefits. Must own or be able to finance late-model truck.
CONTACT:
Alice Stewart, Parkwood Lakes Estates, Lot 36. Interview: Monday thru Friday (8 AM to 5 PM) Ph: 314-334-7381, Cape Girardeau, Mo.
OR WRITE
NATIONAL TRAILER CONVOY
Department 40, P.O. Box 51096
Tulsa, Oklahoma 74151
AN EQUAL OPPORTUNITY COMPANY

COLORADO
$2 DOWN,
$2 MONTH PER ACRE
Owner liquidating level valley acreage. Great views! Hunting, fishing nearby. Full price only $1980 for 10 acres. $20 down, $20 per month (98 payments.) NO INTEREST. For pictures, information and Guarantee, write:
Realty, Box 17043 T. A.
Denver, Colorado 80217

MEN MEN MEN
Train now to drive semi tractor trailers, local and over the road. You can earn high wages after short training. For application and interview, call 314-241-4783, or write School Safety Divisions, United Systems, Inc., 69 W. East Grand Avenue, St. Louis, Missouri, 63147. Approved for Veteran Benefits.

AUTO AIR CONDITIONING
ALL MAKES & MODELS.
GET YOUR CAR READY FOR SUMMER DRIVING
REPAIR SERVICE INSTALLATION
WOODY'S GULF
2007 E. MALONE SIKESTON, MO.
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Investigate how you can own a
ONE HOUR MARTINIZING
The Most in A Business Opportunity No Gimmicks. No Tie-Ins. Over 3,000 stores now in operation. About $10,000 - $15,000 cash required. Write or call D. J. Schultz, 7730 Carondelet, Clayton, Mo. 63105. 314-725-8338

EARN FOR A SUMMER VACATION, A CAR, CAMP OR COLLEGE FOR YOUR CHILDREN. Be an Avon Representative and earn extra money. Win Prizes. Meet people. Have fun, its easy to get started. Write Ann Brown, Box 686 Sikeston, Mo. 63801

Baby sitter needed in my home. Call after 5 p.m. 471-6783 References needed.

Stanley Home Products has opening in your vicinity for ladies, who are presently dissatisfied with their job. Call 472-0572 or 471-0041.

Wanted: REGISTERED NURSE for night supervisor. 11-7 shift. Write: St. Mary's Hospital, Cairo, Illinois.

Wanted — Young Mechanic to learn for front end work 471-3217

YOUR FAMILY WILL BE PROUD when you earn extra money, Learn the latest makeup tricks and make new friends by being an Avon Representative. Its easy and fun. Opening in Haywood City. Write Ann Brown, Box 686 Sikeston, Mo. 63801

Telephone Collector full or part time. Call 471-1934.

MONEY FOR A SPRING WARDROBE can be yours as you meet people. Win prizes have fun, Avon Territories are available now. Opening in Sunset. Write Ann Brown, Box 686 Sikeston, Mo. 63801

MEN NEEDED TO TRAIN AS SEMI DRIVERS
Experience not necessary. Short training period. Are you tired of layoffs and insecurity? Professional truck drivers earn far above the national average with minimum layoffs. Local and over the road training available. For application and interview call 901-274-0996, or write School Safety Director, United Systems, Inc., 2979 Lamar Avenue, Memphis, Tennessee, 38114. Approved for Veterans.
Name
Age
Street
City
State
Phone
Zip
Check here for G.I. information
( ) Veteran
( ) Non Veteran

FARM SECTION

Pickett Dare, York seed Beans. Jewel Blalack. 471-0149

For Sale — Custer seed beans Robert Scherer. Bell City, Mo 733-4340

For Sale — York Seed beans. Also 1 saddle. Paul Joe Witt Cal 667-5577.

24—Special Services

Piano Students - schedule now for summer or beginning in September. 471-2314, Laretha Harris.

HERSCHEL DEAL Moving and Delivery. 24 Hour Service, 471-0435, If no answer, 471-4212.
24-10-4-66

HOUSE CLEANING
Complete - Home - Office Cleaning — Once a month or once a year. One call does it all — carpet, ceilings and walls.
SERVICEMASTER SOUTHEAST
Cape - Phone 334-3776
SPECIAL FIRE CLEANUP SERVICE
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CUSTOM PICTURE framing. Milton Sadler, Ables Road. Phone 471-5982.
24-6-25-tf

Tennis Lessons given by Lewis Conely. Call 471-6542 after 5:30 p.m.

Statlers Nursing Trimming and Spraying Guaranteed. 624-5802. Dexter, Mo.

INVISIBLE REWEAVING, Mable Matthews, 405 Virginia. Phone 471-0941
2302-7t

TRASH HAULING. Weekly service or job lots. Trash barrels for sale. Phone 471-1694 or 472-0313.
21-1-8-tf

Home Repair Service — House painting interior and exterior. General House repair free estimate. Call 471-7190.

Furniture shampooing Carpet installation Bill Sloan. 471-0211 if no answer 667-5193.

Sign Painting. Trucks. Lettered Mail boxes. Boats - Race Cars. Scenery in Rec. Rooms. Baptistries Painted. Special Rates to churches. Stone Signs 203 Cresup St. or Trading Post. Sikeston, Mo.

Single phase and 3 phase motors. Hydrolic Hoses & fittings V-Belts. Sheaves Wiring Contractors.
Hambrick Electric Co.
505 Greer.
471-1631

Exterior & Interior Painting 667-5398.

FLOOR TILE
Ceramics, linoleum Kitchen & bath. carpet. Cabinate Tops. Phone 471-5213. Marvin Ward.

NEW & USED CARS

1967 Chevy Impala. 2 door Hardtop — All power factory air. 262-3832.

For Sale — 1966 Station Wagon, 289 Engine Cruiz a-matic, Good Car, Call 472-0396

1963 Ford Station Wagon air conditioning, Power Steering Phone 471-6431 after 6 p.m.

1969 Ply. Fury III 4 Door Hard Top Power Steering, Brakes and Air. Good Condition. $1600 or best offer this week. See at 530 Vernon after 5 p.m. Call 471-2704

For Sale — 1967 G.T.O. 400 Cu. inches motor. Red with Black Vinal top - Black interior, mag wheels, New Seat trac tires $1600. Morehouse Call 667-5588

1965 Chevrolet $200. 1963 Volkswagen $400. 18 Cu. ft. Kelvinator upright freezer. $100. Phone 379-3953 Portageville.

1964 Oldsmobile 88 4 door Hard top. Good Condition $450.00 MU3-4201

1970 Chevell SS 396 4 speed 30,000 miles on warrantee 262-3832 $2500

Willy's jeep pickup, four wheel drive. Call 264-2893 after 6 p.m. week days.

For Sale 1968 Dodge Dart with air conditioning. Take over payments. Car can be seen at 609 Dempster.

For Sale — 1970 Chevelle, SS 396 eng. 4 speed, 19,000 actual miles. $2765. Call 471-5089 Call after 6 p. m.

For Sale — 1966 Plymouth Fury III; 1964 Chevrolet Impala Convertible; 1969 Ford LTD. Delta Loan. 471-2077.

For Sale — 1960 and 1969 Volkswagen in top shape. See or Call after 5 p.m. weekdays and anytime on weekends. Phone 1-276-2614

20—Lost & Found

FOUND
All American Dog Female. Found in Vic of Mid School. To claim Call 471-6319. Describe plus $12 Vet fee.

26—Pets

Registered toy Pekingest, Peek-a-poo and Poodle puppies. Ralph Henson, Illmo, Mo. 264-4678

Dogs for Sale — 3 registered Beagles. 1 Lavedor Retiever 1 year old. 472-0269.

Beautiful tiny toy poodle puppy. Call 471-2377.

For Sale — AKC Toy Poodle Puppies. Dave McCormick, Charleston, 683-3571

Show Quality blond Pekingese puppies. AKC Registered $50 Cape Phone 334-3281

Poodles — Toys and Minitures All colors — LaMaire's Poodle Ranch 785-6215

A.K.C. Toy poodles, pocket toys, and miniture whites, blacks, apricots, silvers, and chocolates. Pikengese different colors and whites. Chihuahuas very small breed. 264-2526 or 264-9978.

Poodle Grooming. Experienced. Reasonable prices 667-5872

Doberman Pinscher Pups. Guard Pet or Show. Poplar Bluff. 314-785-0629

Peke a poo puppys 1 male poodle 2318 Perkings Poplar Bluff, Mo. Call 785-1730

REAL ESTATE SECTION

For Sale — 392 acres four miles south of Morehouse, $550 per acre — Owner will carry Second Mortgage, long term, six per cent interest. Contact Dan Whittle, 667-5611.

For Sale
1 bedroom home in Morehouse would lease to responsible person. Call 471-4471.

For Sale — 3 room house, corner lot. under good fence. Reasonably priced. Call 667-5072.

PUBLIC AUCTION

HAVING CLOSED OUT OUR LIBERTY MARKET, WE WILL SELL ALL THE FOLLOWING FIXTURES AT PUBLIC AUCTION TO THE HIGHEST BIDDER

TUESDAY, MAY 18, 1971

LOCATED
913 ST. FRANCIS STREET (ALSO HIGHWAY 84)
KENNETT, MO.

10:00 A.M. — RAIN OR SHINE

24 Ft. Tyler Frozen Food with Super Structure Complete with Compressor
32 Ft. Friedrich Refrigerator Produce Cases with Super Structure Complete with Compressor
20 Ft. Friedrich Refrigerator Fresh Meat with understock Dept. Complete with Compressor
10 Ft. Hill Refrigerator Fresh Meat with Understock Dept. Complete with Compressor
24 Ft. Hussman 4 Deck Dairy Refrigerator Cases Complete with Compressor
12 Ft. Tyler Island Ice Cream Cases, Self Contained Compressors
4—National Cash Registers
1—Victor Adding Machine, Electric
1—Office Desk
1—Office File Cabinet
6—Check Out Scales
1—Dieboldt Cylinder Money Safe
1—Produce Estimate Scale
1—Inter-Com System
1—6'x4' Upright Freezer
1—Trailer Freezer-Mobile
1—Pepsi Drink Box
33—Baskarts for Shopping
2—Stock Trucks
1—Federad Self Contained 3 Deck Meat Case, 6-ft., Complete with Compressor
1—Large "Rotto-Chef" BBQ Machine
1—Hobart Meat Slicer
1—Pre-Pak Meat Scale
1—Meat Table 7'x8'
1—Dove Meat Wrapping Machine
1—Metal Meat Wrapping Table 10"
1—Electric "Sanitary" Meat Cubing Machine
2—Meat Blocks
1—Hobart Meat Saw, Model 5116
1—3-H.P. Meat Chopper and Table
1—Toledo No. 500 Exact Weight Scale
1—"Dove" Produce Wrap Machine Model 600
1—Toledo Pre-Package Produce Scale
1—Meat Beam Scale - 600-lb. Capacity
1—Floor Polisher — Heavy Duty Commercial
1—6'x6' Walk-In Dairy Cooler
1—6'x85 Walk-In Produce Cooler
4—Check Out Stands
1—Wall Shelf 15'
1—45' Wall Shelf
1—Wall Shelf 25'
1—24' Bread Section
2—Gondola Shelves 39' Each
1—Gondola Shelf 47'
1—12' Wall Shelf
1—22' Corner Shelf

TERMS CASH DAY OF SALE

LIBERTY SUPER MARKET
913 ST. FRANCIS ST., KENNETT, MO.
BECK & McCORD AUCTION COMPANY, INC.

For Sale
1 Block with 22 lots on it Miner. Call 471-4945 Day or Night.

SAVE TIME-SAVE MONEY USE WANT ADS

Large older home. Excellent condition 2 large lots, good location in Parma. Owner will consider financing or trade. Priced $7500. Phone 686-1023. Poplar Bluff.

3 Bedroom Home. 822 Lake. St. $8000. Pay owners $1500. take payments of $62.00 per month. Call 471-2710.

Building Lots ½ to 1 acre on Black top roads adjoining Miner. Call 471-5400 or 471-0324

400 ACRES
WEST KY.
A Beautiful Farm. 360 acres corn just planted Walking distance to high school. Can see whole farm from air conditioned home. Call Bob Rottgering, Person to Person. 1-502-442-0544

Leaving Area must sell 1971 Concord 35' 2 Bedroom Travel trailer. Call 547-5386 after 4 p.m. Weekdays, or write Box 123. Perryville, Mo.

8½ acres Country lot $800 each. Gas, Phone, Elect on Premises. 1 Mi East and ½ mile N of Miner Financing available. Phone 471-5528.

For Sale
5 acre lots in the Sikeston School Dist. Terms. Call 471-3614 after 6:00 P.M.

For Sale — 3 Bedroom House Craven St. Miner 471-0002

For Sale — 1 lot for Mobile Home parking paved street with concrete pad & patio, All utilities under ground. $3200. Call 471-4945 Day or Night.

For Sale or Rent — House in Tanner. 4 large rooms bath utility plus pump house. Garage. Reasonably priced - In Tanner Sikeston R No. 1 471-5592

Owner Transferred. 3 bedroom 2 baths, Large Den. 1 year old. Assume equity or new F.H.A. Loan. Call 472-0518.

House for sale in Hunter Acres — 3 bedroom, 2 full baths - large living room. Kitchen with built in dishwasher - dining room - fully carpeted - with drapes family room and storage in basement. Double carport with storage, large yard and shade trees central heat & air. Bricked in Patio Call 471-3866

For Sale in Canalou. 5 Bedroom House, large kitchen and living room, Bath & Carport. Large Metal Bldg at back. Across Blacktop street from school. $3000. Will accept late model car or pickup as trade in. Phone 667-5667 after 2 p.m.

OPEN HOUSE
315 + 817 Caimbridge Drive
Sunday May 16 1 P.M. to 5 P.M.
FHA — VA — or Conventional Financing available.
Charles M. Mitchell 305 Tanner Street
Realtor Sikeston, Mo.

FOR SALE
RETIREMENT OR SUMMER
REDWOOD A FRAME HOME ON KENTUCKY LAKE. 2 BEDROOMS, FULL BASEMENT, LARGE LAKE FRONT LOT, 10 MILES FROM MURRAY, KY.
Phone (502) 436-5862, or write
Rt. 5, Box 567, Murray, Ky. 42071

FOR A LOT
THIS IS A LOT OF LOT
Buy and Build in Hunter Acres West
Sikeston Real Estate Company
See the realtor of your choice.

Looking Back

Sikeston's 'Hard Luck Girl' Falls in High School Corridor

50 years ago
May 15, 1921

Vanduser--Mrs. W. B. Botts is very ill this week.

Charleston--Buckner Ragsdale is in St. Louis on business this week.

McMullin--A large attendance was present at church services Sunday.

Commerce--Mr. and Mrs. Mabry were in Cape Girardeau Monday.

40 years ago
May 15, 1931

R. A. Lewis, who for many years farmed north of Sikeston on the Ranney Applegate farm, died at the home of his daughter, Mrs. I. G. Lewis, 816 North Kingshighway, Wednesday morning at the advanced age of 82 years. He had been in failing health for more than a month. Charleston--Tilden Hendrix Lutz, aged 55 years, died Sunday at St. Francis Hospital, Cape Girardeau, following a lingering illness caused by complication of diseases.

Mrs. W. M. Roberston is in receipt of a beautiful drawing made by her daughter, Mrs. Alice Arthur of Akron, Ohio, sent to her on Mother's Day. The print is on display at the Derris Drug Store.

Sikeston's original hard luck girl, Flava Carroll, was taken to Shriner's Hospital in St. Louis Thursday morning after she had fallen in a corridor in the high school building and broken her leg. Flava was confined for months in hospitals here and in St. Louis, recuperating from operations which restored her ability to walk. She was the victim of infantile paralysis.

30 years ago
May 15, 1941

Mrs. California Adshier, 85-year-old former resident of Sikeston, died Saturday in Sullivan at the home of a daughter, Mrs. P. J. Brand, from infirmities of advanced age. She had been in ill health several weeks.

New entrance posts, built of red granite shipped here from Arcadia, have been erected at Harvey Parks Airport, where two tennis courts and two sidewalk connections are being constructed. The posts bear the inscription on polished granite, "Harvey Parks Airport 1940."

Mr. and Mrs. C. N. Carlson, 713 East Gladys street, left Saturday for Paducah, Ky., where they will make their home. Mr. Carlson has been associated with Grabers Store here. At Paducah, Carlson will manage one floor of the Paducah Dry Goods Co.

One flying cadet was killed almost instantly and another hurt, Friday morning in a collision of army planes at the auxiliary field of the Air Corps Training Detachment, eight miles north of Sikeston. Dean Walter Cooper, 21, Lafayette, Ind., was killed in the mishap. Reed Cody Owens, Praise, Ky., sustained lacerations and bruises, but was not critically injured.

Mr. and Mrs. M. H. Sutton of Matthews observed their 50th wedding anniversary on May 4 at their home there.

20 years ago
May 15, 1951

The Sikeston High School Bulldog baseballers pulled another one out of the fire yesterday but this time managed to complete the job in regulation time. They defeated the Cape Preps under the lights at Cape Girardeau, 6-3.

With the First Calvalry Division, U.S. Army, in Korea--Pvt. Kenneth L. Riddle, son of Mrs. Effie Riddle, 715 West North street, is on the Korean front, fighting with the First Field Artillery Battalion.

Little Linda Sue Hollifield was honored yesterday afternoon with a party on her second birthday given by her mother, Mrs. C. E. Holifield.

A baby girl was born yesterday afternoon to Mr. and Mrs. Hiram Williams in Southeast Missouri Hospital in Cape. Mr. and Mrs. Jerry P. Holland of New Madrid are parents of a baby boy born yesterday at the Delta Community Hospital.

A son was born to Mr. and Mrs. James Evans of Blodgett yesterday.

It's a baby girl for Mr. and Mrs. John Turman of Catron born yesterday.

A daughter was born to Mr. and Mrs. Orville Powell of Sikeston yesterday.

Cliburn on Opening River Festival Program

ST. LOUIS (AP) — Pianist Van Cliburn and the St. Louis Symphony Orchestra will be on the opening program July 10 of the Mississippi River Festival on the Edwardsville campus of Southern Illinois University, it was announced Wednesday.

The concert will be one of six classical programs. There will also be six pop concerts and 11 folk, pop and rock concerts.

The classical series will be on Saturdays, starting at 8:30 p.m. They will feature guitarist Andel Romero July 17, a tribute to the late conductor Sir John Barbirolli and George Szell on July 24, soprano Roberto Peters on July 31, conductor Morton Gould on Aug. 7 and pianist Leonard Pennario on Aug. 14. The first four concerts will be conducted by Walter Susskind.

The pop concerts will be on Sundays starting at 7:30 p.m. pianist Jeffrey Siegel will perform on July 11, conductor Henry Mancini on July 18, trumpeter Doc Severinson on July 25, conductor Morton Gould on Aug. 1, conductor Arthur Fielder and pianist Ruth Slenczynska on August 8, and conductor Andre Kostelanetz and the symphony's concertmaster, Max Rabinovitsj, on Aug. 15.

House Refuses to Take up Tax Bill

JEFFERSON CITY (AP) — The Missouri House refused Thursday to take up a sales tax increase bill Monday as a special order of business.

The vote rejecting the move of majority leader Richard J. Rabbitt, D-St. Louis, was 57-82.

The measure has been lobbied by Mayor A. J. Cervantes of St. Louis and other municipal leaders as a way out of the fiscal crises now faced by many Missouri cities.

It would increase the sales tax from 3 cents on each dollar of retail sales to 5 cents and rebate the increased revenue to cities and counties.

It would also eliminate many of the present items exempt from the sales tax, including automobile parts, railroad rolling stock or aircraft, machinery used in manufacturing or mining, breeding animals or poultry, newsprint, film or record rental, pipeline pumping equipment, electrical energy used in major manufacturing and others.

Cervantes was in Jefferson City last week trying to get support for moving the bill up on the cluttered House calendar. It now is down the list about 235, almost certainly blocking its consideration this year.

The House did agree to consider bills Monday that would:

Provide for interstate compacts on pest control, down about 110 bills on the calendar.

Provide for subdistricts for the election of trustees in a junior college district, down about 137 bills on the calendar.

Bar national banks from taking tax credit for tangible personal property they hold, down about 130 bills.

Make Jan. 15 "Doctor Martin Luther King" day but not a state holiday, down about 112 bills.

Permit public employes to organize and negotiate wages and hours, down about 170 bills.

Permit public employes to organize wages and hours, down about 170 bills.

The Prayer
from
The Upper Room

As they were eating, he said, "Truly I say to you, one of you will betray me." And they were very sorrowful, and began to say to him one after another, "Is it I, Lord?" (Matthew 26: 21-22, RSV)

PRAYER: Forgive us, Father,for those times we betray You by our unconcern and our unforgiving spirit toward our fellowmen. Amen.

FRANTA BELSKY, the sculptor of the new statue of Winston Churchill at the Winston Churchill Memorial in Fulton, polishes the 12,000-pound, eight-foot statue after it was placed upon its pedestal near the Memorial.

Churchill Statue to Be Unveiled

FULTON--Winston Churchill returns to the Westminister College Campus in Fulton.

An eight-foot bronze statue of Sir Winston Churchill sculpted by Czech-born Franta Belsky, will be unveiled Sunday. The statue, which will stand on a five-foot plinth near the restored church of St. Mary, Aldermanbury, will be an added attraction of the Winston Churchill Memorial and Library.

Franta Belsky first met Winston Churchill when he was 19. That was in Warwickshire, England, in 1940, where young Belsky was stationed as a gunner in the Czech forces. It was at that time that Belsky decided that he would like to sculpt Churchill and then began collecting material and making sketches for what would ultimately be the statue at the Churchill Memorial.

Some of Franta Belsky's other well-known works include a sculpture of Admiral Cunningham in Trafalgar Square and the thirty-foot-high "fountain" in London's Shell Centre.

The statue is a gift to the Winston Churchill Memorial of Mr. and Mrs. Clark R. Gamble of St. Louis. Gamble, a former president, then chairman of the Brown Shoe Company, has served Westminister as a trustee since 1960. One of his ancestors, the Civil War governor of Missouri, Hamilton Gamble, was a member of the First Board of the Trustees of Westminister College in the 1850's.

The church, which is the focal point of the Winston Churchill Memorial, is a 12th century Christopher Wren Church, which was transshipped from London and reconstructed on the Westminister Campus. The church, which is a most beautiful and interesting structure, was dedicated May 7, 1969. The Westminster Campus was the site where Churchill delivered his famous "Iron Curtain" speech March 5, 1946.

Children Testify to Mother Shooting Father to Death

BUTLER, Mo. (AP) — A Bates County jury heard two children, 13 and 15, testify about events leading up to the shooting death of their father last August, then returned a verdict of second degree murder and recommended a sentence of 17 years in prison for the children's mother.

The one-day trial on a first degree murder charge convicted Mrs. Doris Smart, 33, Tuesday in the death of Jack Lee Smart. He died of three .30-.30 rifle bullet wounds, one in the back and two in the chest.

The case was brought to Bates County on a change of venue from nearby St. Clair County where the Smart family lived north of Osceola. Smart had been a carpenter, working much of his time in Kansas City.

On the witness stand the children, Patricia Louise Smart, 13, and Jack Lee Smart Jr., 15, recounted the family's activities last Aug. 21 before the shooting. Finally, the girl told the court Smart had "kind of kicked" her brother, then sent her to a bedroom to bring a belt. While she was in the bedroom, she said, her mother rushed in, picked up a rifle and ordered the father out of the house. At this point, she said, the first shot was fired, followed by two more from the rifle.

The child then testified her mother instructed her to locate a .22 caliber rifle in a closet and give it to the brother. She said her mother told the boy to shoot the mother in the left arm and he did as he was told.

Under the cross examination the boy repeated much of what his sister had testified.

In final arguments, Austin Shute, representing the defendant, said Mrs. Smart had simply "reached the end of her string ... you take so much brutality and then you can't take any more. She shot her husband to protect her children, he said.

The children, who had sat before the trial on either side of their mother and at times during the day with relatives of their father, were gone from the courtroom when the verdict was delivered at 9 p.m. after deliberations of two hours and 40 minutes.

It's The Law

State Brain Invasion Okay

By Jack Strauss, LL.B.

Eddie was 35 years of age and as spooky as a haunted house. In fact, over the years, some of the things he did was enough to frighten Dracula back into his box. Consequently, his father put him in a state mental hospital where he underwent electric shock treatments.

The biggest shock, perhaps, was that the treatments worked. Not only was he rescued from the shadowy depths, but he regained enough intelligence to become appalled at the nature of the shock treatments that had rescued him. He was so appalled that he sued the state for assault and battery.

"Playing around in my brain with electric wires," Eddie complained in court, "was an unlawful invasion of my head. Being an adult person, my consent was required but not obtained."

"His consent was a case of mind over matter," was the defense. "He didn't seem to have a mind so it didn't seem to matter. Besides, we had his father's consent. That was enough."

IF YOU WERE THE JUDGE, would you hold the state liable for assault and battery?

This is how the judge ruled: NO! The judge held that, as a general rule, the consent of a parent is sufficient authorization for an operation on a minor. The same rule of consent can reasonably be applied to an operation on a mentally ill adult, concluded the judge, so that the consent of Eddie's father was sufficient.

(Based upon a 1963 New York Supreme Court Decision).

Appraisers Selected For Urban Renewal

CHARLESTON — The selection of a "project area committee" and the hiring of appraisers for the local urban renewal project were the major items of business for the Charleston Land Clearance for Redevelopment Authority Urban Renewal Board) Wednesday night at city hall.

The 30-member project area committee has several functions in the urban renewal program, according to the city's consultants, R. W. Booker and Associates, St. Louis.

The committee members advise the urban renewal board, participate in the decision - making process, and takes information back to their neighbors in the urban renewal area.

Appointed to the committee were the following: Mrs. Tom Russell, Mrs. Earline Cassell, Jackie Whiteside, Marie Morris, Miss Lucile Howlett, Alfreda Rogers, Cubie Townsend, Bill Owens, the Rev. E. L. Betts, Mike Lane, Flora Mason, Hazel Laster, Genevea Moore, Cornelius Rolwing, Hattie Kimble, Abner Beck, Dorothy Coleman, Raleigh Cox, Ethel Moore, Bill Knight, Marcella Mason, Bob Coon, Elgin McMikle, Azalea Jones, Susie Lucas, Sarah Brooks, Mattie Jackson, A. J. Harris, Bill Cravens, and Cathy Donald.

The PAC met Thursday night and elected Mrs. Alfreda Rodgers chairman and Mrs. Cathy Donald vice - chairman. The group will be meeting once every two weeks during the present planning phase of the urban renewal project, and will meet monthly thereafter, until completion of the project.

At Thursday night's organizational meeting, Ron Denton of the consulting firm explained the project area and described progress on the project to date. Also on the program was Miss Marie Dodson, who is making the diagnostic and social survey of the project area.

At its regular meeting Wednesday night the Urban Renewal board approved the proposal of the Homer Akins Co. of Ft. Worth, Tex., to conduct the first acquisition appraisal in the project area. A second acquisition appraisal will be made by the Ron Brown Co. of Victoria, Tex.

Fees to be charged by the two firms were negotiated to the same level. The fee for each parcel of property to be appraised will be as follows: Residential lots with one structure $45; each additional structure $20; commercial property with one structure $100; each additional structure $25; industrial property with one structure $125; each additional structure $25; and vacant property $15.

Two independent appraisals are required by the federal Department of Housing and urban Development before any property can be purchased.

The Akins company was also granted the contract for making the first disposition appraisals. This is the appraisal of a piece of property for re-sale after the land has been purchased and cleared by the urban renewal Authority. Akins' bid was $2,000, based on an estimate of the number of pieces of property involved.

The Akins company was also awarded the contract for making the Land Utilization and Marketability Study (LUMS) required under the HUD procedure guidelines. This study leads up to the final disposition appraisal, for which no contract has as yet been awarded. Akins' bid for the LUMS was $3,800, compared to $4,500 for the Brown firm.

Appraising will begin about May 17, according to City Manager Richard Martin.

In other action last week the urban renewal board:

Approved appointment of W. Clifton Banta as attorney for the board;

Approved payment of rent on the Chamber of Commerce office for the months of May through July, until a permanent urban renewal office is established;

Approved the requisition of $171,000 in funds from HUD to cover the costs of the six - month planning phase of the local project;

Voted to join NAHRO (National Association of Houseing and Redevelopment Officials).

Discussed publication of a list of do's and don'ts for residents of the urban renewal area, to explain the procedures being undertaken and how they affect the residents and property owners in the area.

May is the month the poets rhapsodize about—unless they live in our climate

Blowfish are found in many species and are also known as porcupinefish, balloonfish, swellfish and puffers. These names are derived from its ability to take water or air into a saclike outpocketing on its gullet, The World Almanac notes. This inflation serves as a defensive mechanism which it employs when removed from water.

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SAT- SUN. OPEN 1:45 CONTINOUS
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MGM presents ROCK HUDSON ANGIE DICKINSON TELLY SAVALAS in PRETTY MAIDS ALL IN A ROW Co-starring RODDY McDOWALL KEENAN WYNN Screenplay by GENE RODDENBERRY Based on the novel by FRANCIS POLLINI Produced by GENE RODDENBERRY Directed by ROGER VADIM METROCOLOR
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FRIDAY-SAT.-SUNDAY
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THIS IS THE TRUE STORY OF THE SELF-CONFESSED BOSTON STRANGLER.
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BIG DOUBLE FEATURE
"Bonnie & Clyde"
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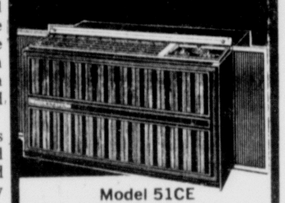
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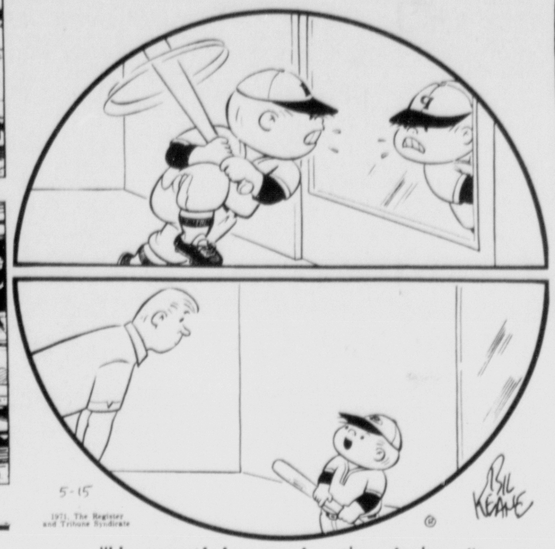


"I'm practicing scaring the pitcher."

THE RYATTS by Jack Elrod

PEANUTS by Schultz

OUT OUR WAY by Neg Cochran

Today In U.S. History

By THE ASSOCIATED PRESS

Today is Saturday, May 15, the 135th day of 1971. There are 230 days left in the year.

Today's highlight in history:

On this date in 1940, the Netherlands surrendered to Germany in World War II.

On this date:

In 1571, Moscow was burned by the Tartars.

In 1602, Cape Cod was discovered by the English navigator, Bartholomew Gosnold.

In 1767, Genoa sold the island of Corsica to France.

In 1862, the U.S. Department of Agriculture was established by Congress.

In 1918, the first regular air mail service began between New York, Philadelphia and Washington.

In 1924, Congress passed a bill putting immigration into the United States on a quota basis.

Ten years ago: The U.S. Navy's first nuclear-powered guided missile frigate, the Bainbridge, was launched at Quincy, Mass.

Five years ago: The United States said the military and political headquarters of NATO should be moved from France to Belgium.

One year ago: Jackson State College in Mississippi was closed after two black students were killed and nine wounded by police gunfire.

SIDE GLANCES by Gill Fox

"Well, our company's left . . . we've had the season's first garbecue!"

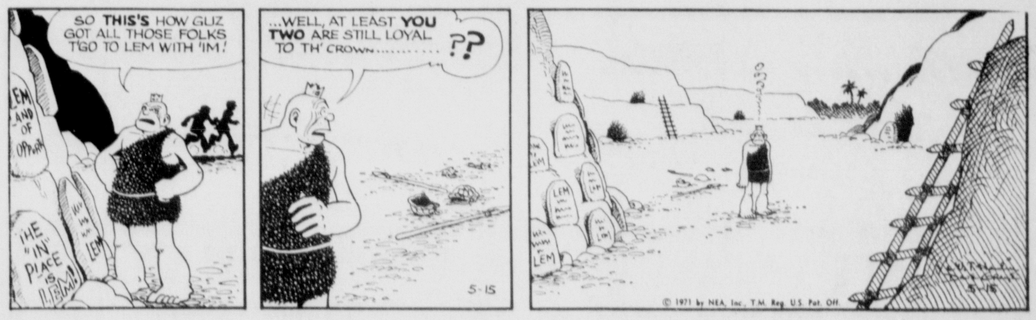
MARY WORTH by Saunders & Ernst

CAPTAIN EASY by Leslie Turner

STEVE CANYON by Milton Caniff

THE PHANTOM by Falk & Berry

ALLEY OOP by V.T. Hamlin

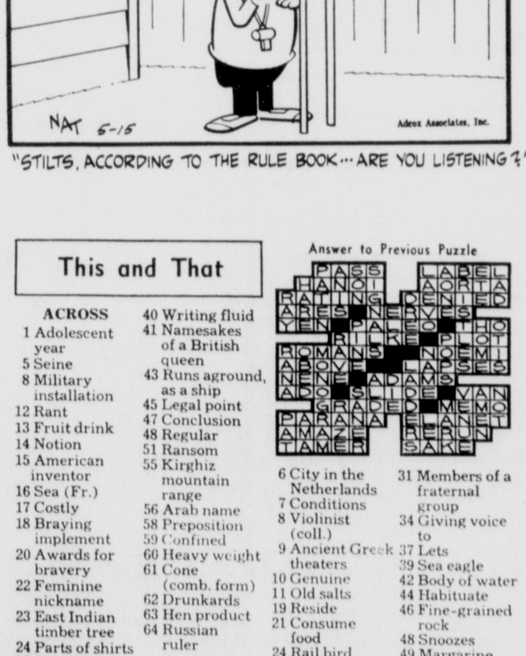


BEETLE BAILEY by Mort Walker

OUR BOARDING HOUSE with Major Hoople

CARNIVAL by Dick Turner

"Do you suppose he's using hallucinatory drugs? He thinks I can afford a new car this year!"



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Pattern Dept., 243 West 17th St., New York, N. Y. 10011. Print NAME, ADDRESS with ZIP, SIZE and STYLE NUMBER.

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STAR GAZER

By CLAY R. POLLAN

Your Daily Activity Guide According to the Stars.

To develop message for Sunday, read words corresponding to numbers of your Zodiac birth sign.

1 Answer	31 Squarely	61 Of
2 News	32 Self-	62 To
3 Over-	33 The	63 Expression
4 Accept	34 Your	64 Be
5 Anxiety	35 Life	65 Your
6 Excellent	36 May	66 To
7 If	37 Mind's	67 Love
8 Invited	38 Be	68 Now
9 To	39 Trouble	69 Romance
10 Face	40 Today	70 If
11 Morning	41 Keen	71 Outing
12 Facts	42 Know	72 Recreation
13 Developments	43 Today	73 Make
14 Please	44 Of	74 Token
15 Not	45 Could	75 Conquer
16 Help	46 Today	76 Money
17 Or	47 Call	77 And
18 Day	48 Day	78 Hopes
19 Let	49 Don't	79 Ignore
20 Nice	50 Go	80 You're
21 Enjoy	51 Has	81 Fun
22 Causes	52 For	82 Major
23 The	53 On	83 Importance
24 Mail	54 An	84 Free
25 What	55 You	85 Them
26 Sympathetic	56 To	86 Or
27 For	57 Tend	87 And
28 Needless	58 Offer	88 Frolicking
29 Surprise	59 Forth	89 Plans
30 People	60 Entertaining	90 Entertaining

ARIES MAR. 21 – APR. 19: 3- 5- 9-14 / 22-28-39
TAURUS APR. 20 – MAY 20: 11-13-16-55 / 62-73-76
GEMINI MAY 21 – JUNE 20: 4- 7- 8-43 / 53-54-71
CANCER JUNE 21 – JULY 22: 20-29-40-45 / 64-67-74
LEO JULY 23 – AUG. 22: 21-25-35-51 / 56-58-68
VIRGO AUG. 23 – SEPT. 22: 6-18-27-32 / 63-72-86-90
LIBRA SEPT. 23 – OCT. 22: 34-37-41-46 / 50-59-75
SCORPIO OCT. 23 – NOV. 21: 15-33-48-52 / 60-77-81-88
SAGITTARIUS NOV. 22 – DEC. 21: 19-26-30-42 / 65-78-87-89
CAPRICORN DEC. 22 – JAN. 19: 1-23-47-61 / 69-70-80-84
AQUARIUS JAN. 20 – FEB. 18: 10-12-31-49 / 57-66-79-85
PISCES FEB. 19 – MAR. 20: 2-17-24-35 / 38-44-82-83

Good · Adverse · Neutral

5/16

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This and That

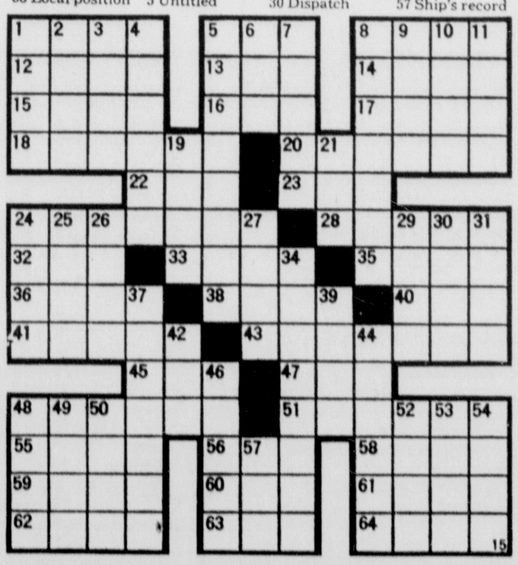
ACROSS

1 Adolescent year
5 Seine
8 Military installation
12 Rant
13 Fruit drink
14 Notion
15 American inventor
16 Sea (Fr.)
17 Costly
18 Braying implement
20 Awards for bravery
22 Feminine nickname
23 East Indian timber tree
24 Parts of shirts
28 Succinct
32 Lubricate
33 Brother of Jacob (Bib.)
35 Stagger
36 Harvest
38 Local position
40 Writing fluid
41 Namesakes of a British queen
43 Runs aground, as a ship
45 Legal point
47 Conclusion
48 Regular
51 Ransom
55 Kirghiz mountain range
56 Arab name
58 Preposition
59 Confined
60 Heavy weight
61 Cone (comb. form)
62 Drunkards
63 Hen product
64 Russian ruler

DOWN

1 Journey
2 Roof edge
3 Nights before
4 Cuddle
5 Untitled
6 City in the Netherlands
7 Conditions
8 Violinist (coll.)
9 Ancient Greek theaters
10 Genuine
11 Old salts
19 Reside
21 Consume food
24 Rail bird
25 Mortgage
26 Enthusiastic ardor
27 Capuchin monkeys
29 Check
30 Dispatch
31 Members of a fraternal group
34 Giving voice to
37 Lets
39 Sea eagle
42 Body of water
44 Habituate
46 Fine-grained rock
48 Snoozes
49 Margarine
50 Rave
52 Son of Seth
53 Heating device
54 Nautical term
57 Ship's record

Answer to Previous Puzzle



PET DOCTOR

By T.M. Eagle, D.V.M.

NO SURGERY RETURNABLES

QUESTION: Our nine-month-old, blue-eyed, white cat was neutered last spring. They say this type of cat is valuable. Can we do anything about the castration as we have so many requests for his kittens? (Mrs. Cooper, Cleveland, Ohio)

ANSWER: So sorry. What has been done has been done. Generally it takes about a month for the neutered cat to change his male ways after castration. From then on he could care less about social activities. He is supposed to refrain from straying from the house now, like most eager male cats will do. He will stay home out of harms way and let the other male cats do all the fighting and make trips to the animal hospital to patch up their wounds and abcesses. All in all, you will see more of your pet than you have in the past. White cats with blue eyes are born deaf. This fellow probably didn't mind too well because he couldn't hear. They are not valuable pets. In fact, cat breeders neuter this color combination because they don't want this fault in their strain of cats. (Send your questions to Dr. Eagle, P.O. Box 1042, Columbia, Missouri 65201).

Deaths

G. L. ANDERSON

CAPE GIRARDEAU--Gaston Lee ("Andy") Anderson, 51, owner of Shamrock Press and Publishing Co., died at 1:07 a.m. Wednesday in a Cape Girardeau hospital after being admitted following a heart attack Tuesday.

Anderson previously worked for the former Missourian Printing and Stationery Co., for a number of years, as a commercial artist, beginning in 1946. He then was employed by Missourian Litho and Printing Co., from April, 1959 until June, 1968 as an estimator, before starting his present business.

He had lived in Cape Girardeau since 1946, moving here from Sikeston, and was a member of St. Vincent's Parish.

He retired in June 30, 1969, from the Air Force Reserve, 9638 Flight B. He had been a member of the American Legion Drum Corps, and a scoutmaster with the Boy Scouts.

Born Dec. 20, 1919, at Painton, he was educated in the Dexter public schools and graduated from the high school there. He also attended State College and Ringling School of Art.

On Nov. 23, 1941, he married Barbara I. Peerman at Malden, and she survives.

Also surviving are two sons, Ronald Anderson, Los Altos, Calif., and Brian Anderson; a daughter, Mrs. Gordon Huckstep, Cape Girardeau; his mother, Mrs. Lona Anderson, Dexter, and a sister, Mrs. Ben Sanders. Lyndhurst, Ohio.

Parish prayers were said at 7 p.m. Friday at Walther's Funeral Home.

Services were 10:30 a.m. Saturday at St. Vincent's Catholic Church, with the Rev. Fr. James N. Thompson, pastor, officiating.

Burial was in St. Mary's cemetery.

RAYMOND MAYABB

EAST PRAIRIE — Raymond L. Mayabb, 64, died at 6:45 a.m. Friday in the Centerville township hospital in East St. Louis, Ill., of a heart attack.

He was born April 15, 1907 in Charleston.

He had lived most of his life in Mississippi county and was a retired trucker.

Survivors include his wife, Mrs. Junantia Hildebrand Mayabb; five daughters, Mrs. Francis McCutchen and Mrs. Norma Carlyle, both of East Prairie; Mrs. Ruby Wilkins of Corona, Calif.; Mrs. Helen Carlyle of Joliet, Ill.; and Mrs. Mildred Appleton of the state of California; two stepdaughters, Mrs. Mary Mayabb and Mrs. Netta Jean Lipe, both of Collinsville, Ill.; two sisters, Mrs. Evelyn Parker of Cahokia, Ill. and Mrs. Mildred Bryant of East Prairie; and four brothers, Clarence Mayabb of Roxanna, Ill.; Roy Mayabb of Eagle Lake, Tex.; Marshall Mayabb of Arnold; and Harry Mayabb of East Prairie.

Services will be at 2 p.m. Monday in the Shelby Funeral Home chapel with the Rev. Ted Wimberley, pastor of the First Baptist church, officiating.

Burial will be in W.O.W. cemetery.

LOLA MAEVERS

CARUTHERSVILLE — Mrs. Lola Maevers, 37, formerly of Sikeston and Blodgett, died today in the Methodist Hospital in Memphis. Death was attributed to broken blood vessels at the base of the skull.

She was a former nurse in the Sikeston school system.

She was born in Blodgett in 1933 and married Arlen Maevers, who worked for the state highway department and was stationed in Sikeston until he was transferred to Caruthersville for construction of the Mississippi river bridge in January, 1970.

Besides her husband she is survived by two daughters, Sherleigh Lee and Ellen Kay.

THOMAS FINLEY

DEXTER--Thomas Richard Finley died Friday in the St. Francis Hospital in Cape Girardeau.

He is survived by his wife, Mary; three sons, Thomas E. Finley of Cape Girardeau, William W. Finley of Dexter, and Harold Finley, state of Washington; one stepson, Russell Clark of Cape Girardeau; two daughters, Dollie Jenkins of Dexter; Christine Slinkard of Rock View; one brother, Veno Finley of Cape Girardeau. Twenty grandchildren and 32 great-grandchildren.

Services will be Sunday at 2 p.m. in the Rainey Chapel.

Burial will be in the Dexter cemetery.

JAMES HESSLINGER

NEW MADRID--James William Hesslinger, 70, died Thursday at the Host House in Charleston, where he had been a patient two weeks.

He received a broken hip Feb. 3 in a fall on ice and was a patient in Missouri Delta Community hospital in Sikeston until two weeks ago.

He was born Jan. 1, 1901 in Missouri.

Survivors include one niece, Mrs. Verna Knight of Charleston.

Services were at 3 p.m. today at Richards Funeral Home chapel with the Rev. Paul Walden officiating.

Burial was in Evergreen cemetery.

Ceremony Set At Population Center Site

MASCOUTAH, Ill. (AP) — A field on a farm about five miles southeast of this Southern Illinois community of 5,045 will be formally designated the new center of population of the United States Sunday.

Secretary of Commerce Maurice H. Stans will preside over a ceremony on the Lawrence Friederich farm.

The field, which was not planted this year, is the point at which east-west and north-south lines dividing the nation into areas of approximately equal population intersection.

The center of population based on the 1960 census was at Centralia, about 27 miles northeast of Mascoutah.

Illinois Gov. Richard B. Ogilvie and the state's two senators, Charles H. Percy and Adlai E. Stevenson III, will attend the "Center of Population Day Celebration."

Mascoutah is about 25 miles southeast of St. Louis.

Six Treated

Six were treated Friday in the emergency room of Missouri Delta Community hospital:

Eva Louise Rice, East Prairie, fractured hip in fall; William E. Graham, Benton, in car accident; Lawrence Graham, Blodgett, in car accident; Sue T. Richardson, Bell City, in car accident; Roger Stanley Kenedy, New Madrid, hit in mouth with baseball; Jeri Ellen Wenneker, minibike accident.

River Stages

	Flood	Now	Ch.
Chester	27	15.3	+.1
Cape Girardeau	32	21.2	+.7
Cairo	40	36.5	+2.4
New Madrid	34	25.4	+2.1
Caruthersville	32	24.9	+1.9

FORECAST

The Mississippi River at Cape Girardeau will rise .1 Sunday; drop .1 Monday and drop .4 by Tuesday morning.

At Cairo the river will rise 1.3 Sunday; rise .2 Monday and crest at 38.0; then will drop .2 by Tuesday morning.

At New Madrid the river will rise 1.9 Sunday; rise 1.3 Monday and will crest at 29.0 on Tuesday.

At Caruthersville the river will rise 1.6 Sunday; rise 1.0 Monday and rise .6 by Tuesday morning.

There are about 30 stars within 15 light years of the sun. Only seven of these are bright enough to be seen without a telescope.

30-Day Term for Vanduser Man

Jerry Templeton, Vanduser, was fined $31 in city court on a charge of public intoxication and was fined $106 and given 30 days in jail on a charge of driving while intoxicated.

Fourteen others appeared before Judge Jim Sickal Thursday night.

Those who appeared, their addresses, charge and disposition:

Floyd D. Deal, 290 West Gladys, careless driving, dismissed on $6 court costs;

Cecial Jackson, 210 Edwards, assault and battery, $106 fine, disturbing the peace, $21 fine, and resisting arrest, $31 fine.

route one, Charleston, driving through a stop sign, $11 fine; Robert D. Shelton, Kennett, peace disturbance, $41 fine; Robert G. Williams, 215 West Gladys, public intoxication, $15 fine.

Carter C. Higgins, East Prairie, careless driving and being involved in an accident, dismissed on $6 court costs; Gloria Jean Jackson, route one, Bloomfield, petty larceny, forfeited $106 bond.

Everett L. Millan, Piedmont, driving while intoxicated, $106 fine; Anthony Gerald Poole, 229 Harry Street, careless driving and being involved in an accident, $25 fine; Samuel A. Jenkins, 4049 Humphrey, St. Louis, careless driving and speeding, $21 fine; and Gary Baker, St. Louis, public intoxication, $15 fine and credit for jail time, with fine suspended on payment of $6 court costs.

Richard C. Gardner, 304 Arch St., Philadelphia, public intoxication, case dismissed; Ricky Lee Johnson, North West Street, curfew violation, $16 fine; Mary Parr, North West Street, allowing son out after curfew, $16 fine.

Commercial TV, Radio May Be Great, By Jove!

LONDON —For years the British have been charging that Americans are debased by their commercialized radio and television. Secretly, however, it appears that they longed for effervescent gossip, sensationalism, pap, watered dramas, emotional delivery, and even commercials. When Britain's first commercial radio stations go on the air in 1973, it is just possible that some of these furtive wishes may come true.

The pirate radio stations which operated in the North Sea during the 1960s proved the popularity of commercial radio. Radio Caroline, with its 50 kilowatt transmitter, had an audience of 25 million people. Most of this audience was tired of the civilized, stuffy programming from the British Broadcasting Corporation. The ordinary housewife, intent on shopping, chores, and minding the kids, resented the BBC's persistent attempts to elevate her, Pygmalion fashion.

Because the great majority of listeners want pop instead of Haydn, Prime Minister Heath has decided to give it to them -- while insisting that the BBC also continue quality programming. Christopher Chataway, the Minister of Posts and Telecommunications, said on March 29 that plans were being formulated to ultimately permit up to 60 commercial stations.

Public broadcasting of radio programs began in Chlemsford, England, in 1920. From the beginning, the BBC's service was essentially designed by an elite and appreciated by an educated minority. Under the single - minded direction of Lord Reith, the BBC quickly developed the reputation of being the foremost broadcasting organization in the world.

Today, in return for the privilege of viewing or tuning into the BBC, every listener has to pay a $14.40 license fee. The radio fan can select from four channels. Radio 1 is billed by the RADIO TIMES, the BBC program guide, as "Your all day pop service with music on and off the record featuring current hits, new releases and old favourites." radio 2 offers sports, features, and light music.

Radio 3 and 4 provide the cream of intelligent, enlightened, well-balanced programming. Radio 3 concentrates on the most comprehensive musical selections from Monteverdi to Stockhausen. Radio 4 features interviews on such subjects as polling or union leadership, in-depth news programs, serious drama, book reviews, and poetry readings.

BBC Radio was much neglected during the last decade because the focus was on meeting the competition from commercial television. The level of programming did not deteriorate with the end of the BBC's TV monopoly, and the Conservatives began to suggest a similar change for radio. Now it is thought that the commercial radio stations will be placed under the control of an Independent Broadcasting Authority in order to safeguard the public interest.

The British regulations on commercial broadcasting will specify that the radio stations accept only spot advertising. No more than six minutes of commercials will be allowed during any hour of broadcasting. Chataway has also warned that "excessive profits must not be allowed to result from the exploitation of radio frequencies which are a scarce national asset."

Newspapers with a monoploy in a regional area will not be allowed to acquire controlling interest in the local radio stations. This provision, Chataway insists, is to safeguard the objective of providing "an alternative source of national and international news on radio." The Tories are determined to prove that commercial radio need not be a disaster.

Weather Elsewhere

BY THE ASSOCIATED PRESS

	High	Low	Pr
Albany, clear	59	31	
Albu'que, clear	81	50	
Amarillo, cldy	83	52	
Anchorage, clear	50	33	
Asheville, cldy	73	54	
Atlanta, cldy	74	59	.28
Birmingham, cldy	73	55	
Bismarck, cldy	70	43	.05
Boise, clear	69	50	
Boston, clear	71	44	
Buffalo, clear	59	39	
Charleston, cldy	75	67	.05
Charlotte, cldy	68	57	.01
Chicago, clear	67	53	
Cincinnati, cldy	74	51	
Cleveland, cldy	60	45	
Denver, cldy	70	44	
Des Moines, clear	84	52	
Detroit, cldy	65	44	
Duluth, clear	73	45	
Fairbanks, cldy	57	38	
Fort Worth, clear	77	47	
Green Bay, clear	69	48	
Helena, clear	60	33	
Honolulu, cldy	M	M	
Houston, clear	80	64	
Ind'apolis, cldy	75	49	
Jacks'ville, cldy	82	69	.37
Juneau, M	M	M	M
Kansas City, clear	84	56	
Little Rock, clear	73	47	
Los Angeles, cldy	75	60	
Louisville, cldy	73	50	
Marquette, clear	73	54	
Memphis, clear	73	51	1.20
Miami, cldy	82	78	
Milwaukee, clear	60	43	
Mpls-St.P., cldy	84	51	
New Orleans, clear	75	52	
New York, cldy	71	47	
Okla. City, clear	78	46	
Omaha, cldy	81	51	
Philad'phia, cldy	74	49	
Phoenix, M	M	M	M
Pittsburgh, cldy	70	45	
Ptland, Me., M	M	M	M
Ptland, Ore., cldy	62	53	
Rapid City, clear	66	44	.03
Richmond, cldy	76	50	
St. Louis, clear	78	55	
Salt Lake, clear	71	48	
San Diego, cldy	64	57	
San Fran., clear	66	51	
Seattle, clear	57	48	
Spokane, cldy	57	43	
Tampa, cldy	88	71	1.95
Washington, cldy	80	47	

CANADIAN CITIES:

Edmonton, clear	59	27	
Montreal, clear	53	35	
Toronto, clear	61	35	
Winnipeg, clear	75	49	.02

(M—Missing, T—Trace)
05-15-71 09.54

Q—For what achievement was the Nobel Prize of 1970 awarded?

A—The prize was awarded to Dr. Norman Borlaug, a farm scientist, who has played a leading role in the "green revolution." The committee specifically cited Borlaug's work in developing new wheat strains that produce bigger yields than the old varieties.

Q—What is the nationality of the name Eve?

A—It is a Hebrew name meaning "life."

Q—What is the usual shape of the human stomach?

A—Man's stomach is shaped much like the letter J.

Mail Box

May 13, 1971

I'd like to answer the party who signed a card to me as (The League to stop Hypocrites) because they don't like what I say about abortions & want to know if I don't think War is "Legalized Murder."

What Mother doesn't detest War, & grieve until her son returns home safe.

In this mornings news 45,121 American boys had been killed in this war.

My heart aches for my nearest neighbor who lost her youngest son in Viet Nam. And for another neighbor who lost 2 sons in 6 months in Viet Nam, at that time he had 4 sons in the service.

These boys answered their call & gave their all to protect us.

Soldiers are trained for several months or years before they go into battle and they are given guns to protect themselves.

But almost 1 million babies are destroyed through abortion (Each Year) These babies can't protect themselves they are at the Mercy of Mothers who don't want them.

Yes, I hate war. And my heart aches for all the mothers who have lost sons, or had sons wounded in the war.

But I pity the almost 1 million women each year who must for the rest of their lives hear a tiny voice cry out to her. "Mother why did you kill me?"

Almost two thousand years ago a tiny Babe was born in a stable because their was no room for Him in the Inn.

Now babies are killed because there is no room for them in our world.

Pres. Nixon is criticized for not ending the war. How many telegrams did he receive about the Lt. Cally case?

If he received as much mail & telegrams about the murder of our innocent babies maybe something would be done and our world would be a better place to live in.

And shouldn't we all be praying for peace.

Stella Hulshof

Eclipse Treat in Store For Astronomy Buffs

CAMBRIDGE, Mass. (AP) — In a show for amateur astronomers, the last-quarter moon will eclipse Mars Sunday morning.

Mars will disappear for about an hour as the moon passes in front of the planet.

Witnesses will have to get up early—the eclipse begins before 5 a.m. on the East Coast, and before 2 a.m. in Arizona.

Observers in eastern Canada and New England will see only the disappearance of the planet, because it will reappear afer sunrise, explain astronomers of the Smithsonian Astrophysical Observatory. Those in the Far West will see only the emergence, since Mars will already be behind the moon when it rises there after midnight.

The Observatory supplied this timetable:

Boston, disappearance 5:03 EDT, reappearance 6:09 EDT; New York City 4:56 EDT and 6:05 EDT; Jacksonville, Fla. 4:32 EDT and 5:36 EDT; Chicago 3:30 CDT and 4:47 CDT; Omaha 3:16 CDT and 4:32 CDT; Houston 3:05 CDT and 4:12 CDT; Tucson, Ariz. 1:52 MDT and 2:51 MDT.

Memorial Day Opens Tourist Season

JEFFERSON CITY — Memorial Day -- the official opening of the tourist season and a day of many different types of "firsts".

It's the first day of official business for many tourist attractions across the state.

It's the day for the first family outing, whether it's a picnic at the park, a barbeque in the backyard or a weekend camping trip.

Weather permitting, it's the first time the motor boat hits the water and the first time winter - faded bodies venture into the sun and water -- oh, the sunburns! And, it's the first time for several months that skis feel the warmth of human feet in them and the smoothness of the water beneath them.

Missouri's 500 square miles of water provide for plenty of action for water sports enthusiasts and for those who like to drive and just see what there is to see -- be prepared -- there's plenty to see. The scenery in Missouri isn't to be beaten.

And, if you're the curious type, there are hundred of very interesting museums, beautifully restored home and historic sites. Yes, whatever type of "first" you want for your Memorial Day in Missouri, the Show-Me State can accommodate you.

Of course, with the wide variety of activities awaiting you here, it just might take you a while to make your decision.

On this day of summer "firsts", the Missouri Tourism Commission would like to take this opportunity to ask that you take a few minutes from your fun and enjoyment and recall the actual purpose of Memorial Day -- to remember those veterans who have fought for our country in past wars and in the current one.

And, as you pack your car and prepare to take - off for the day or for the weekend, don't forget to include a most important item -- the litterbag.

Litter -- a terrible blight to the countryside and a dangerous hazard to highway road crews -- cost Missouri highway user close to half a million dollars last year. This is an unnecessary use of tax dollars that you can help prevent by being sure to carry a litterbag in your car or boat -- and be sure to use it!

For travel information for your Memorial Day plans in Missouri write the Missouri Tourism commission, Dept. MD-71, 308 E. High Street, P. O. Box 1055, Jefferson City, Missouri, 65101.

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Coupon Good Thru Sun. Nite, May 16, 1971
COUPON

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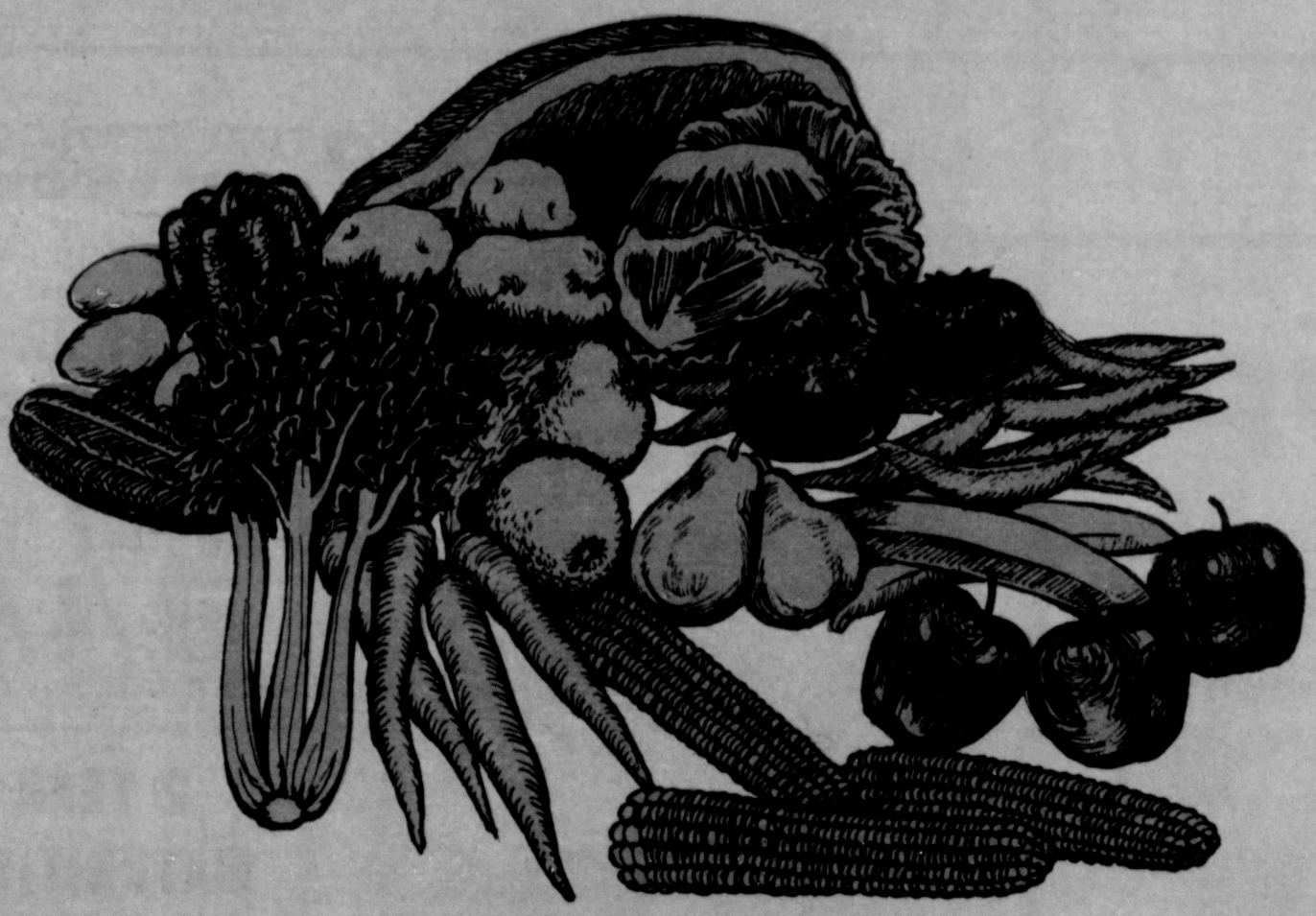
Cooney Equipment Company
HIGHWAY 61 SOUTH SIKESTON, MO. 471-5205

The Daily Standard's

Spring & Summer Cook Book

May 15

1971



featuring fruits & vegetables native to the gardens of southeast Missouri.

With the Onset of Summer.....

By JUDY GAZETTE

The array of fruits and vegetables grown in Southeast Missouri and available to the homemaker within hours of harvest is both colorful and savory. Whether cultivated on a large - scale commercial basis, on truck farms, or simply in family garden plots, the basketsful of green, yellow and red delicacies began making the supermarket scene in mid-April. And the generous SEMO growing season insures some crop production as late as November.

It's with our native varieties in mind that this section is printed, for with the onset of summer and blooming things, kitchens seem to get brighter and busier.

Since Eve discovered apples, the industrious members of civilization have enjoyed freshness of fruits during the warm months, all the while filling their pantries and cupboard, making ready for winter. In this age of fast - freeze, burners - with - brains, twist - top plastic bags and endless shelves of preserving aids, it just makes good sense to take advantage of SEMO's cornucopia.

Featured here is a collection of rules and receipts, old and new. Many are favorites of mine, handed directly from my mother and grandmother. Others originated in this corner of Missouri, with credit given where possible. The cake and pastry rules have been tested first - hand and run the gamut of texture and taste -- guaranteeing at least one to please every palate.

For good measure, brief canning reviews are included in hopes that the mention of strawberry jam and bread - and - butter - pickles will further inspire your culinary hand. Abbreviations and terms used are familiar ones.

If any of SEMO's generous fruits have been omitted, it is not with purpose, for as a newcomer, I am overwhelmed with both beauty and bounty hereabouts.

Here is hoping that the cookbook pleases.

Happy summer cooking. The yield of the Bootheel is yours!

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recipe for a rainy day

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MEMBER FDIC

There's Dignity in Dipping

Over the past two years, that All-American patio pastime, chipping and dipping, has taken a back seat to fondue-ing.

We have the candle-warmed fondue pot, and the canned heat type, not to mention the elaborate electric model equipped with a thermostat and a ring of fork holders. Ah, yes, the fondue forks! A fork in every color -- with plates to match. It never ends. Lose a fork and you have to replace it with a set of six.

And if I remember correctly, all that is necessary for dipping is a bowl of dip and a platter of assorted dippers. I love it!

You may have already served these to family or guests, but if you haven't provided celery sticks, carrots, cucumber slices or fresh cauliflower to dunk with, you've missed part of the flavor ... and a lot of nutrition!

AVOCADO DIP

2 ripe avacados
8 -oz. pkg. cream cheese
3 T. lemon juice
¼ cup sour cream
1 ripe tomato, peeled
½ tsp. garlic salt
1 T. GRATED onion
Salt & pepper to taste

Soften cream cheese at room temperature. Peel and mash avocados with fork. Sprinkle lemon juice over mashed avocados. Put all ingredients in blender or small, deep mixing bowl and mix very well until smooth and creamy. Put in covered container with one of the avocado pits in the bottom of the container (this prevents dip from darkening). Chill until serving time.

BAVARIAN DIP

1-3oz. pkg. cream cheese
2 T. lemon juice
1- 8 oz. pkg. Braunschweiger
1 envelope dried onion soup mix
1 T. horseradish
1 tsp. worcestershire sauce
Dash Tobasco
2/3 cup evaporated milk

Combine all ingredients and mix or blend until very smooth. Chill well serve.

MEXICAN BLACK BEAN DIP

In small mixer bowl, combine 1 can black bean soup, 1 cup pasteurized process cheese spread, ½ cup chili sauce, and 1 tsp. Worcestershire sauce. Blend well on medium speed of mixer.

BEAN 'N' BACON DIP

Combine 1 can bean with bacon soup, 1 cup dairy sour cream, ½ cup grated cheddar cheese, ½ tsp. grated onion, and ½ tsp. garlic powder. Mix 'til well blended.

Optional: ¼ cup sherry to enhance flavor.

Cool It With Summer Punch

SUMMER PUNCH

3 ripe fresh peaches, unpeeled
1 cup Brandy
2 bottles dry or pink champagne, chilled
Fresh strawberries for garnish

Rub peaches well with damp cloth, then pierce deeply and thoroughly with tines of fork; place in bottom of punch bowl. Put ice block in bowl over peaches. Pour brandy over ice in bowl and add champagne. Garnish punch and individual servings with fresh, unhulled strawberries. Makes about 20 punch cup servings.

The simplest chilled dessert makes an elegant centerpiece if prepared in a decorative mold.

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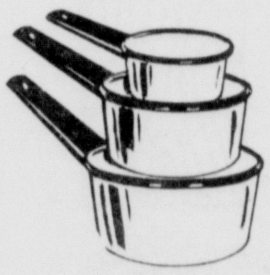

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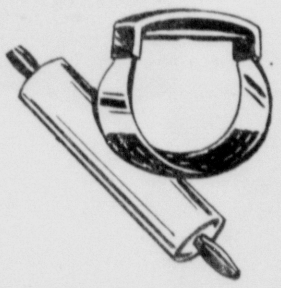

ALL THE NEW GADGETS YOU NEED FOR COOKING AS WELL AS THE STAPLE ONE.

Beverages - Some With PUNCH

SANGRIA PUNCH

1 bottle dry red wine
juice 1 lemon
¼ cup orange juice
1½ cups frozen peaches, with syrup
1 pint club soda
ice cubes

Combine wine, lemon and orange juice, partially defrosted peaches and soda in large pitcher. Pour into tall glasses over ice, or add ice to punch, serve in wine glasses.

FRUIT PUNCH

2 cups sugar, boiled 10 minutes in 2 cups water
Juice 6 oranges
Juice 6 lemons
1 cup strawberries
1 cup raspberries
1 cup bananas
1 cup pineapple
1 cup white grapes
1 cup maraschino cherries

Add juices and crushed fruits to cooled syrup; then chill and dilute with 2 cups carbonated water.

STRAWBERRY MILK SHAKE

A different idea for children's parties, this recipe serves 8 to 10 people.

1 quart fresh or frozen strawberries
5 cups milk
¼ tsp. salt
1 cup heavy cream
¾ cup sugar
2 tsp. lemon juice

Crush strawberries; force through seive or blend in electric blender until pureed. Turn into mixing bowl; stir in milk, salt; ½ cup of the cream, sugar and lemon juice; blend well. Refrigerate 'til serving time. Stir before serving. Whip remaining cream and use as topping.

TOMATO JUICE COCKTAIL

3½ cups fresh tomatoes
1 cup chopped celery
¼ cup chopped green pepper
½ bay leaf
1 T. chopped onion
½ tsp. salt
1 tsp. Worcestershire sauce
½ tsp. horseradish, if desired.

Cook together the tomatoes, celery, green pepper, bay leaf and onion — about 20 minutes. Press through a sieve. Add salt, Worcestershire and horseradish to tomatoes. Chill. Mix well before serving. Makes 3 cups.

STRAWBERRY CLARET PUNCH

2 quarts strawberries
1 cup sugar (or to taste)
1 bottle (4/5 quart) Claret, chilled
1 bottle (1 quart) sparkling water, chilled

Wash and hull berries. Put through fine sieve or food mill or use electric blender. Combine strawberry puree and sugar; stir until sugar dissolves; add Claret, stir well and chill. Stir in sparkling water at serving time. Makes about 3 quarts or 24 servings.

HOW IT ALL BEGAN

Long, long ago in Baghdad ... which is called the City of Peace ... there was no peace.

The mighty King Shah-ri-yar had developed a terrible prejudice against all women. Each day he married a new wife ... only to order her beheaded the next morning. This he did until Scheherazade.

It is well known how she captivated him with her stories of romance and adventure, and kept her lovely head. But was it only these tales that held the King entranced? Only that and her beauty?

No, Scheherazade cooked!

On the first night of her marriage she served a special dish, and the King swore that he had never before tasted such delectable food.

But he did not believe that she, with her own hands, had made it. Scheherazade then invited him to come to the kitchen the following day.

And after that, the King was kept busy sparing her life "one more night" to hear the outcome of her story ... and "one more day" to taste the delicious food she concocted for his delight ...

This was one of the many delicacies she prepared:

THREE-CORNERED MEAT OR SPINACH PIES
(In Arabic Fa-tyre)

Dough Mixture: Use this recipe for either spinach or meat pies; double the recipe if you wish to make both spinach and meat pies. Prepare 20 ounce package biscuit mix as per direction. Flatten dough to thickness of melba toast on floured board. Cut round 4-inch discs either with cookie cutter or similar object. Fill each disc with 1 heaping tablespoon of the meat or spinach mixture. Pick up 3 points of edge of dough disc and pinch together just enough to hold filling inside, forming your 3-cornered pie. Arrange on greased baking sheet and cook in oven (350 degrees) for 15 minutes, making sure top of pie browns slightly when finished.

Spinach Filling: Thaw 3 packages frozen spinach and press out all the water. Add 2 onions, finely chopped, juice of 3 lemons and 1 tbsp. salt. Put 1 heaping tbsp. of this filling in each pie.

Meat Filling: In skillet, pour small amount of oil and saute until lightly browned 1½ lbs. ground chuck, 2 chopped onions, season with 2 tsp. cinnamon, 2 tsp. salt and 1½ tsp. pepper. Drain oil from mixture after sauteing and add juice of 2 lemons. Use 1 heaping tablespoon of filling far each pie.

These pies can be served hot with a tossed salad. You can also freeze these pies and reheat them when you wish to serve them again.

RECIPE FOR A FASHIONABLE WOMAN

1 Female, with a large desire to be attractive.

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Bread Rises Early At IGA Bakery

By JUDY GAZETTE

The kitchen at the IGA Foodliner bakery comes alive at 6 a.m. The ovens are preheated, yeast doughs are mixed, pie fillings are cooked and the proofing ovens are filled with batches of rising dough. By 7:30 all systems are go, and if you've a craving for fresh, hot bread, you can get it there.

Paul Barnes, bakery manager and co-owner of IGA Foodliner, began listing the products made daily in the kitchen. The regular list includes custard, pecan, apple, cherry, strawberry, rhubarb, coconut, chocolate, pineapple, and banana pies; several different fruit cobblers; chocolate chip, lemon - sugar, molasses, and oatmeal cookies; Hungarian pull -a-parts, Danish snails, cinnamon rolls; plain glazed, cinnamon, chocolate, and jelly doughnuts; cakes and coffee cakes of all flavors and sizes; French, wholewheat, rye, cheese, raisin, garlic, onion, caramel - nut, egg and Cobblestone bread -- not to mention "Gooey- buttery" coffeecake. They bake an estimated 100 loaves of bread daily, including approximately 60 French loaves, and 30 dozen doughnuts. Other cookies and pastries are made on a special - order basis, as are wedding cakes.

In the bakery's five - year history, their Cobblestone bread has become the best - selling item.

"There are bakeries everywhere that would like to get their hands on the recipe for Cobblestone bread," Barnes said. "Even if they knew the ingredients theirs wouldn't taste as good as ours."

"Where did you get the recipe?" I asked

"It's our own -- we developed it," he continued, "like most of our recipes. But some of them we get from other bakeries and some we even have to buy."

The strawberry pie filling recipe is also a well - guarded secret. I was very politely refused it.

"It originated with Mrs. Penrod," Barnes explained, "and you can try to talk it out of her ... you can try."

Mrs. Freida Penrod laughed good naturedly and continued filling pie crusts with strawberries. She and Mrs. Frances Green are in charge of pie - baking and some of the pastry work. They spend a good deal of time tending large gas ovens, stirring custards and filling showcases.

Pat Doyen takes charge of bread baking. He came to IGA recently from St. Louis and had no prior bakery experience. He was trained on the job, but by the way he kneads and shapes bread loaves, it is not obvious that cooking is a new occupation for him.

When asked if he had any "flops", he replied, "Yes, but that's one of the ways you learn."

The other member of the kitchen team is Mrs. Essie Denton. She arrived at about 8 a.m. and immediately began decorating cakes. Her speed and skill with pastry tubes was fascinating to watch. The large sheet cakes are baked in advance, packaged and frozen for easier handling. The sheets are then trimmed to desired size, frosted and decorated with rich butter - cream icing. Even through the freezing process, the cake remains moist. I had to taste it to believe it.

"These cakes stay moist for days," Mrs. Denton said. "The butter - cream seals them so well. You can't make icing like it at home."

The icing is a commercial product, but Mrs. Denton adds, among other things, water and whips it with an enormous electric mixer. She divides it into smaller batches before adding food coloring. I watched her create a stork on a frosted sheet cake for a baby shower.

"How long does it take to decorate a 3-tiered wedding cake?" I asked.

"Only about an hour," she answered. "If my icing is mixed, it doesn't take long at all. It isn't hard, and I enjoy my work."

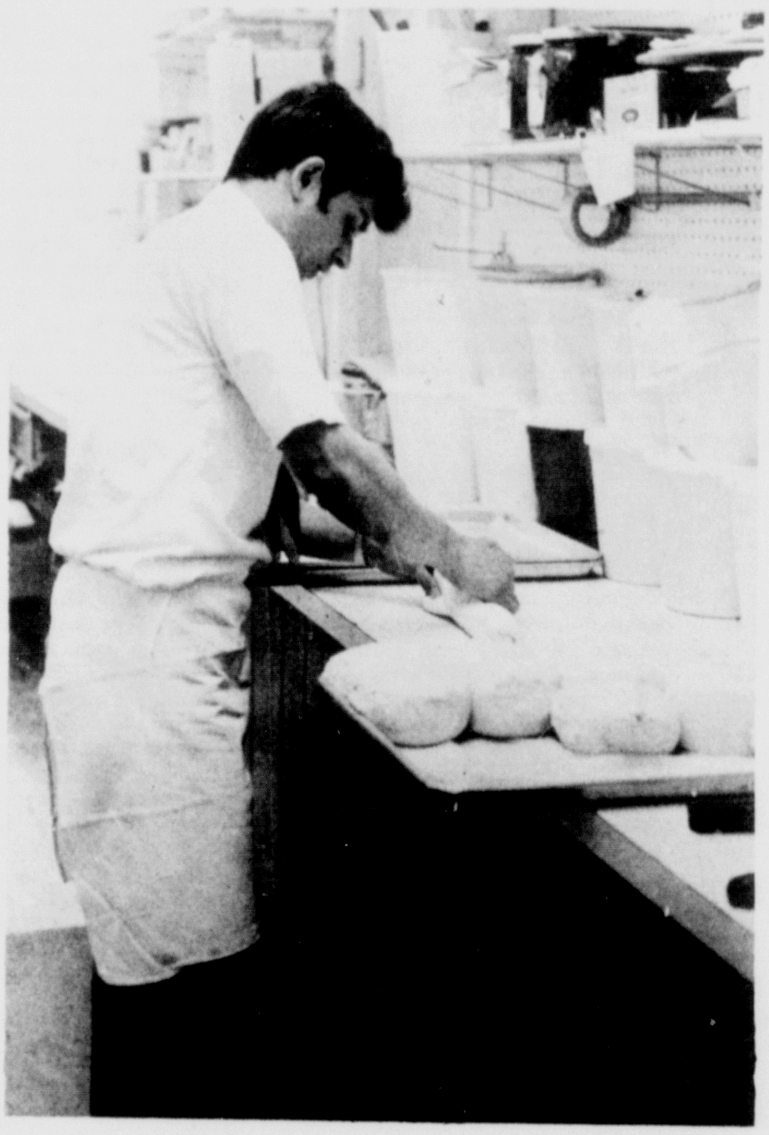
By that time there were baby booties, flowers and all sorts of pretty butter -cream squiggles on the stork cake.

The bakery uses approximately 20 dozen eggs per day. Only fresh strawberries and rhubarb go into the pies. Butter is used in almost everything; however, some baked goods contain ingredients that do not mix well with butter, so shortening or margarine is substituted. The flour for yeast bread comes pre - mixed with leavening already in it. Almost all of the pastry shells are made from scratch.

What happens when the price of butter or eggs or fresh fruits goes up?

"In order to keep the prices of baked items stable," Barnes explained, "we buy as much from local growers as possible .... to support them and keep our cost down. Sometimes we lose several cents, but it evens out over the year."

I foolishly did not eat breakfast before I went to the bakery, so sampling was inevitable, not to mention fattening. I watched carefully for a long time while Mrs. Green deep-fried dozens of doughnuts, drained them on paper and strung them like beads on a long stick before ladling sugar glaze over them. Mrs. Penrod made pretty whipped cream patterns on the strawberry pies while Pat Doyen transferred glazed coffee cakes to paper doilies. Then Mrs. Denton iced a birthday cake for a girl named Jeannie and my will power ran out.



Pat Doyen mixes and kneads yeast dough before shaping loaves and coffee cakes.

Mrs. Essie Denton creates a baby shower cake in about 20 minutes.

Related Pictures on Page Six

Out with the old, in with the new ... as yesterday's baked goods are removed from display area.

Fill In Or Finish With Soup

Cold soups are not "regulars" on most Southern menus. I'm not sure just why, however the close blending of flavors does take some getting used to. They are ideal for any occasion, alone or with other courses. The fruit soups are especially nice for luncheons -- and who's to object if you serve them for breakfast or dessert? Vegetable concoctions are good alongside sandwiches or as a preview to outdoor cooking. Use your imagination, but do try at least one.

The hot soup recipes cover ordinary vegetable mixtures as well as some not quite so ordinary, such as spinach and cabbage. Polish cabbage soup is, incidentally, very good.

This chilled soup was a vavorite dish of the Kennedy's during their years in the White House.

ICED TOMATO SOUP

6 large ripe tomaotes, coarsely chopped
1 onion, chopped
¼ cup water
½ tsp. salt
Dash of pepper
2 T. tomato paste
2 T. flour
2 chicken bouillon cubes, dissolved in 2 cups boiling water
1 cup heavy cream

Combine tomatoes, onion, water, salt and pepper in a saucepan. cook over moderate heat five minutes. Combine tomato paste with four and add to tomatoes with bouillon. Simmer gently three minutes. Rub mixture through a fine sieve. chill several hours. Before serving, add cream. Season to taste with more salt, if necessary. Garnish each serving with a thin tomato slice if desired.

LIMA BEAN SOUP

Lima Bean Soup — In large saucepan combine 3 leeks, coarsely chopped, 3 cups shelled fresh lima beans, 4 cups chicken stock, 1 cup dry white wine, and 1 small garlic clove. Bring mixutre to a boil and simmer, covered, about 30 minutes, or until beans are tender. Remove and discard garlic and let vegetable mixture cool. Pour into blender with ¼ cup chopped parsely, 1 tsp. sugar, ½ tsp. ground nutmeg and salt to taste. Cover container and blend 'til pureed. Stir in ½ cup heavy cream and chill 'til serving time.

SOUR CREAM STRAWBERRY SOUP

— In a large saucepan combine 3 cups sliced strawberries with 1 cup sugar and ½ cup water. Bring mixture to boil and simmer it for 5 minutes. Stir in 2 tsp. arrowroot mixed with a little water and 1 cup each red wine and orange juice. Slowly bring the mixture to boil and cook it, stirring constantly, until it is slightly thickened. Let it cool. Pour into blender, cover container and blend at high speed 'til pureed. Gradually stire in 1½ cups sour cream. Chill soup and garnish with sliced strawberries.

STRAWBERRY SOUP

Combine 2 cups strawberries 1 cup water and ½ cup sugar in blender container. Puree'. Stir in thoroughly 1 cup white wine, 1-2 T. lemon juice, and 1 tsp. grated lemon peel. Chill soup and garnish with sliced strawberries.

More Soup on Page 8

FRENCH ONION SOUP

MAKE A GOOD BEEF STOCK* (Cook bones 8 - 10 hours) with carrots, celery, bay leaf, thyme, marjoram, cloves and salt and pepper.

Skim thoroughly.

Slice 1 or 2 large, fresh onions very thin, saute' in 2 T. butter quickly, add skimmed broth and simmer several hours.

Season with monosodium glutemate.

Toast French bread, place in tureen with soup and sprinkle with grated cheese (preferably dry Swiss).

*Taste broth occasionally to test strength. Several boullion cubes may be added.

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Penneys

"Yes, I cook a lot at home, too," Mrs. Freida Penrod admits. Here she puts the personal finishing touches to the strawberry pies.

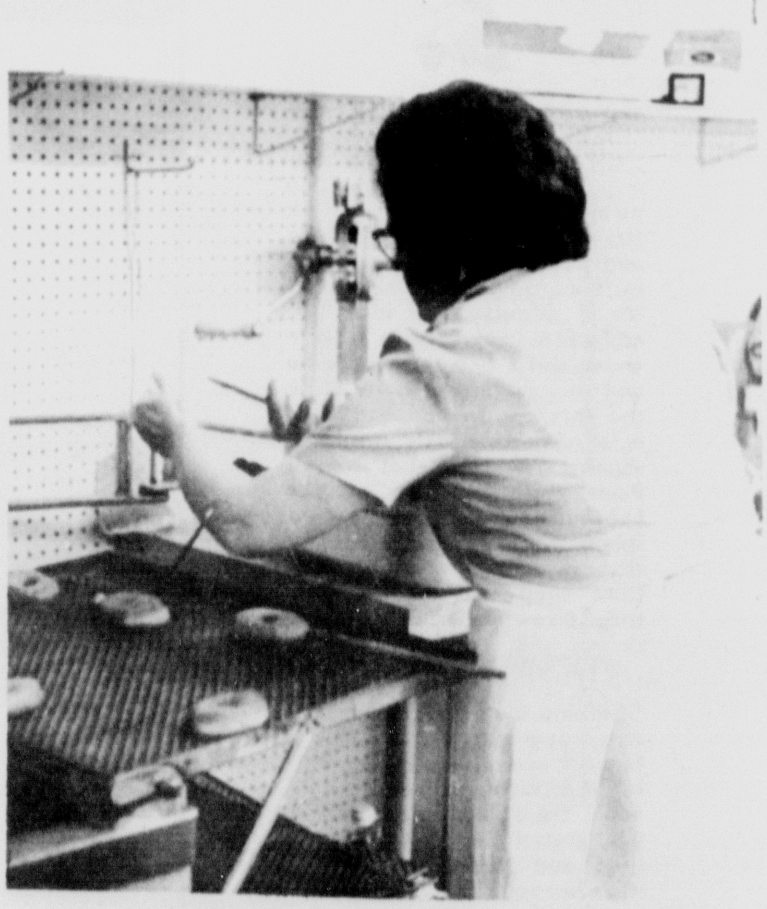
Weight Watchers Need Not Look Here

This commercial electric mixer prepares enough butter cream icing to decorate a full day's cake order.

Paul Barnes, co-owner of IGA Foodliner and bakery manager helps with the cooking, on occasion.

Life In Bakery Requires Special Talents

Filling the bakery cases is only half the job ... Mrs. Green must keep them filled.



Mrs. Frances Green strings hot, fresh doughnuts on wooden rods in order to coat them evenly with sugar glaze.

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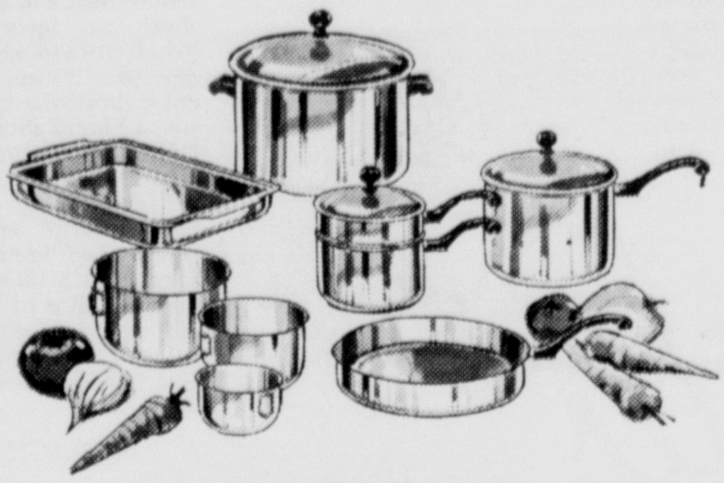

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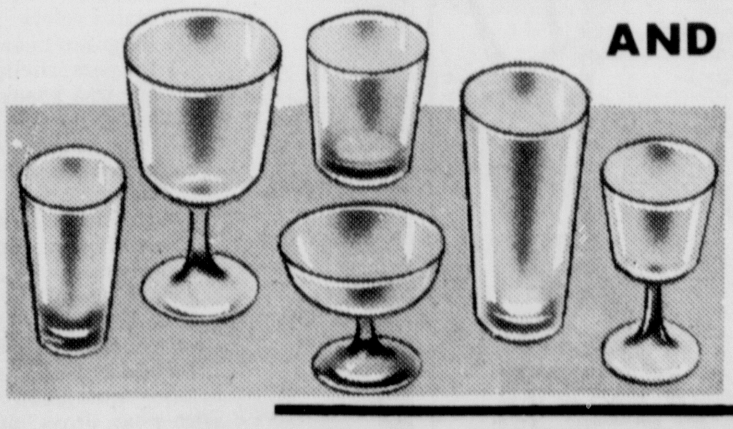

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Keep it Simple And Serve Soup

SOUR CREAM POTATO SOUP

4 T. butter
1 medium onion, chopped
1½ quarts water
1 stalk celery
1 medium carrot
6 stalks parsley
3 pounds potatoes, peeled and diced
Salt and pepper to taste
1 egg
½ cup presifted flour
1 cup sour cream

Melt butter in large saucepan; saute' onion until golden.

Add water; bring to a boil.

Tie celery, carrot and parsley together in a little bundle; add to liquid. Add potatoes and salt and pepper to taste. Simmer for 15 minutes. Discard tied vegetables.

Meanwhile, blend egg, flour and pinch of salt into a firm dough; ; grate over large holes of grater. Add to soup; simmer for 10 minutes longer.

Reduce heat to very low. Gradually stir in sour cream by spoonfuls.

1 medium onion, chopped
2 T. butter
2 cups potatoes, peeled and cubed
1 carrot, peeled and diced
2 stalks celery, diced
3 cups boiling, salted water
1 T. butter
1 T. flour
2 cups scalded milk
1 bay leaf
Chopped parsley
¼ tsp. marjoram

Saute' onion in butter until golden brown. Add raw potatoes, carrot, celery, by leaf and salted, hot water and simmer in covered saucepan until potatoes are tender. (About 15 minutes.) Blend melted 1 T. butter with flour. Combine with scalded milk and mix until smooth. Add to potato mixture, stirring constantly until soup thickens. Remove bay leaf. Sprinkle with marjoram and parsley. Re-season and heat before serving, but do not allow to boil.

ONION SOUP

12 medium onions (yellow)
¼ lb. sweet butter
6 cups beef broth
3 T. flour
1 tsp. salt
½ tsp. pepper
2 cups milk
Toasted French bread slices
Grated Parmesan cheese

Peel and slice onions. Put butter and onion slices into casserole or deep skillet, cover, and steam over low heat for 1 hour. They will reduce by half in bulk and will be soft. Uncover and cook until soft golden brown over slightly higher heat, stirring occasionally. Add beef stock. Mix flour with salt and pepper. Add some of the stock, stirring until flour is no longer a paste, but liquid. Add to stock. Add milk. cover and simmer over low heat for 1 hour. Cover with slices of toasted French bread. Sprinkle heavily with grated Parmesan cheese.

POTATO ONION SOUP

4 medium sized potatoes
4 onions
2 T. butter
2 T. flour
1 cup potato water
2 cups milk
1 cup light cream
Salt and pepper
1 T. chopped parsley.

Boil potatoes and onions together until tender. Drain -- save the water. Rub the vegetables through a coarse sieve. Make a thin white sauce of the butter, flour, potato water, milk and cream. Combine with the potato and onion pulp. Season with salt and pepper. Beat well with a rotary egg beater. Add chopped parsley for color.

POLISH CABBAGE SOUP

2 lbs. shredded cabbage
1 large onion, shopped
3 tart apples, peeled and chopped
½ to 2/3 lb. lamb bones (you may substitute beef bones)
2 tomatoes, diced
Juice of 1½ lemons
2 T. flour
2 T. fat or oil
Sugar to taste (about 1/3 cup)
1 tsp. salt

Salt cabbage and allow to stand for 5 to 10 minutes. Squeeze out as much liquid as possible from cabbage leaves. Place cabbage, onion, chopped apples, bones and tomatoes in large soup pot and add about 2 quarts of water. Bring to a boil, reduce heat and simmer twenty-four to forty-eight hours. (That is, cook all day the first day and return to stove and cook most of a second day, as well.) Liquid should reduce by half. Do not allow to burn at bottom. When ready, brown 2 T. of flour in fat. Remove bones (should be clean of any meat). Add browned flour to soup and stir till soup thickens. Add the juice of lemons, sugar and salt (these should be varied to taste) and cook over low heat for additional 20 minutes. Serve.

SPINACH SOUP

1¼ lbs. chopped spinach
water
¼ cup oil
¼ cup finely chopped onion
1/3 cup unsifted flour
1 T. salt
¼ tsp. pepper
Dash nutmeg
6 cups milk

Cook spinach in unsalted water and drain. Heat oil in large pan. Add chopped onion and saute' until transparent, about 5 minutes. Remove from heat; blend in flour, salt, pepper and nutmeg until smooth. Stirring constantly, add the milk gradually, then add the spinach and cook over medium high heat for about 15 minutes. Stir the soup often to prevent scorching.

From the "Standard Cookbook For All Occasions" by Marion Lockhart, copyright 1925:

CREAM OF ASPARAGUS SOUP

Take 2 bunches of green asparagus, wash and drain. Cut off the tips. Over the stalks pour 1 pint cold water and boil them for 5 minutes. Then drain them, and add 3 pints beef stock and 1 slice onion. After this has boiled for 30 minutes, rub asparagus through a sieve. Mix until smooth 3 T. flour in 3 T. butter and stir well into the hot stock. Then put in the asparagus tips. If necessary, add salt and pepper. The soup may be served in bouillon cups, with a T. of whipped cream and a few tips of asparagus floating on top for garnish.

MINESTRONE

3 T. oil
3 T. butter
2 cloves garlic, mashed
2 medium onions, chopped
4 carrots
3 stalks celery
1 lb. green beans
1 lb. peas, shelled
1 lb. lima beans, shelled
4 sprigs parsley
6 cups boiling beef broth
4 tomatoes, diced
1 lb. spinach
½ lb. Shell macaroni
Salt & pepper to taste
Parmesan

Heat oil and butter in large kettle. Saute' garlic and onions until onions are yellow but not browned. Cut up carrots, celery, and green beans. Add with peas, limas, and parsley to the kettle. Stir over low heat for about 10 minutes, until juice has been drawn from the vegetables. Add stock and tomatoes. Boil gently 25 minutes. Chop cabbage and spinach coarsely and add the macaroni. Cook until macaroni is done (12 to 15 minutes). Season to taste. Sprinkle with parmesan when served.

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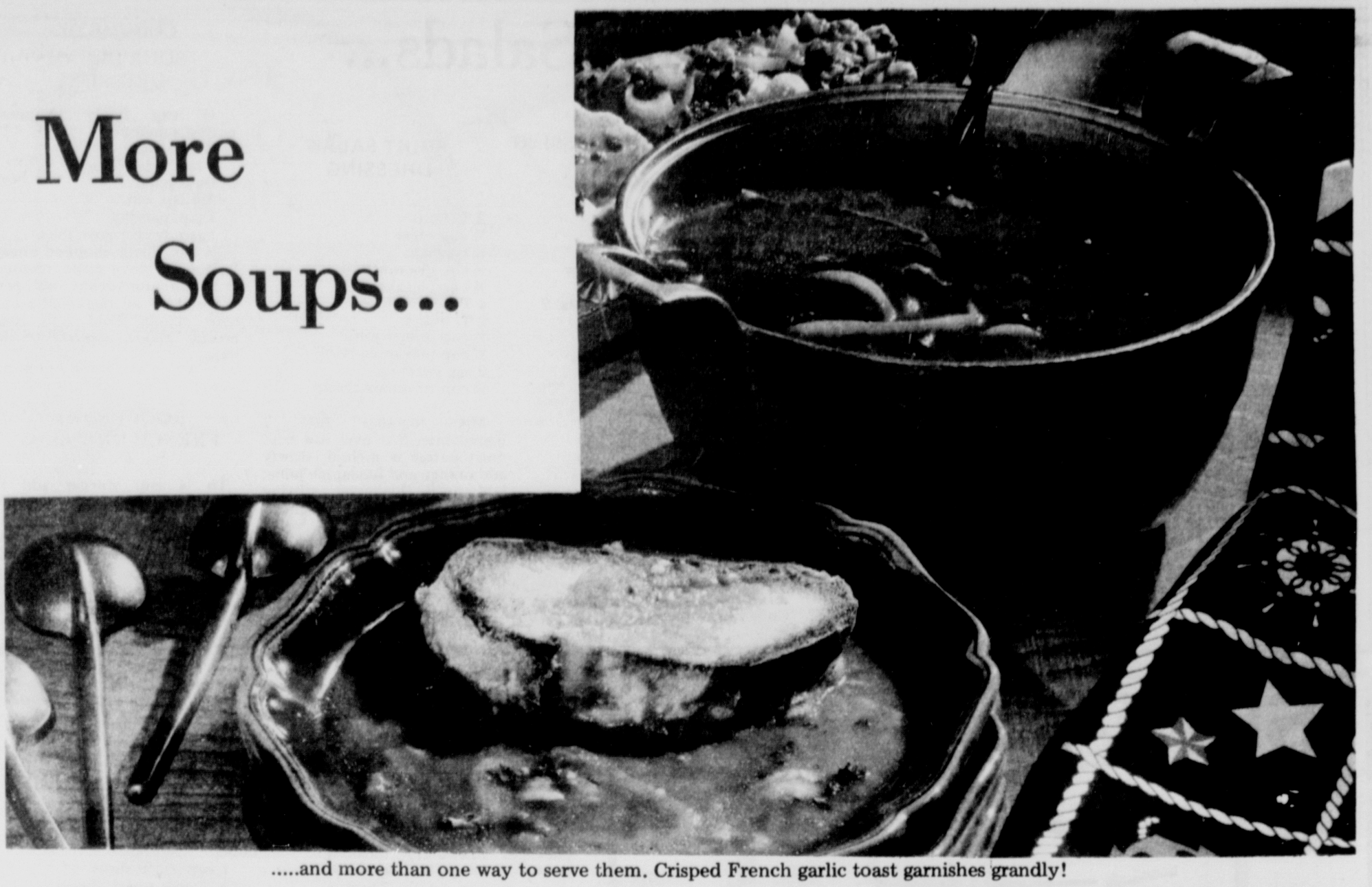

.....and more than one way to serve them. Crisped French garlic toast garnishes grandly!

CORN CHOWDER

Cool this chowder before serving, if there's time -- reheating improves it.

¼ lb. salt pork, diced
3 medium onions, chopped
3 or 4 potatoes, peeled and diced
½ cup water
4 cups corn, cut from the cob
1 qt. milk
2 T. salt
1/8 tsp. pepper

Fry pork until almost crisp; add onions and cook until golden brown--this gives chowder unique flavor.

Add potatoes and water; simmer 5 minutes. Add corn and cook 5 minutes more, or until tender.

Stir in milk, salt and pepper. Heat slowly until chowder is piping hot.

BISQUE OF TOMATOES

1 small onion
1 quart tomatoes
2 T. butter
1 tsp. soda
salt and red pepper
3 pts. fresh scalded milk

Stew tomatoes, onion and seasoning. Add soda, strain into milk and bring to boiling. Serve hot with crackers.

This dairy-base soup belongs here because much of it's good taste is due to the vegetable seasoning. The recipe comes from a recent issue of "Gourmet" magazine.

ENGLISH CHEDDAR CHOWDER

In a saucepan bring 2 cups salted water to a boil, add 1/3 cup each of finely chopped carrot, celery, and scallions, and boil the vegetables for 5 minutes. Reserve the vegetables and the liquid. In a skillet cook 1 medium onion, finely chopped, in 1 stick or ½ cup butter for 1 minute , or until it is wilted. Blend in ¾ cup flour and slowly add 4 cups each of boiling milk and boiling chicken broth, whisking the mixture constantly. Continue cooking the mixture, whisking constantly, until it is well blended and smooth. Add 1 pound grated sharp Cheddar cheese, the vegetables and their liquid, 1 T. prepared mustard, and salt, pepper and cayenne to taste. Continue cooking the soup, whisking constantly, until the cheese is melted and the soup is well blended. Bring the soup to a boil and serve.

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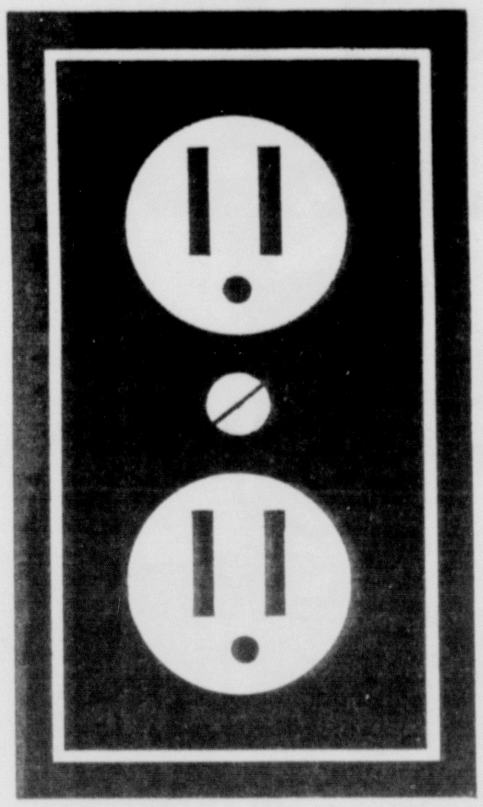

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Let's Play Dress-up With Salads...

CUCUMBER SALAD DRESSING

1 cucumber
1 stalk celery
6 olives
3 small sweet gherkin pickles
Salt & Pepper
Sugar
Tarragon vinegar
Lemon juice
1 cup cream, whipped

Chop the cucumber into fine bits without peeling it; dice the celery, olives, and pickles. Mix 2 teaspoons each sugar, tarragon vinegar and lemon juice and pour over cucumber mixture. Whip creamand fold into first mixture. Salt and pepper to taste.

NOTE: This dressing is more than satisfactory for use on seafood as well as green salads in which case I add at least ½ teaspoon grated onion.

This rule comes through unusual channels. My father-in-law, who is a very good cook, eager to try new ideas, furnished me with a small jar of the dressing and the recipe several years ago.

ED GAZETTE'S FRENCH DRESSING

½ cup sugar
2/3 cup white vinegar
2/3 cup Wesson oil
1 cup catsup
1 tsp. pepper
½ tsp. salt
1 tsp. prepared mustard
Juice of 1 lemon
1 small onion (chopped fine)
1 clove garlic (pressed or chopped)

Mix together, warm slightly and put into tightly sealed jar. Chill thoroughly.

HONEY-FRENCH DRESSING

½ cup sugar
1 tsp. dry mustard
1 tsp. paprika
½ tsp. salt
5 T. vinegar
½ cup honey
¼ cup dry or fresh onion
½ cup catsup

Blend above ingredients 2 full minutes.

Add 1 cup oil.
Add 1½ tsp. celery seed.

FRUIT SALAD DRESSING

½ cup honey
1 T. flour
1 egg
¼ cup lime juice, or 3 T. lemon juice
3/4 cup pineapple juice

Combine all ingredients and mix well. Cook over low heat, stirring constantly, until mixture is thick and clear. Chill.

FRUIT SALAD DRESSING

2 T. flour
¼ cup sugar
½ tsp. salt
¾ tsp. dry mustard
¼ tsp. paprika
4 T. lemon juice
2 T. butter
½ cup orange juice
¼ cup pineapple juice
2 egg yolks
½ cup whipping cream

Mix together first 7 ingredients. Stir over low heat until butter is melted; slowly add orange and pineapple juice; boil until thickened, stirring constantly. Beat yolks slightly. Add hot mixture to yolks slowly; cook again until thoroughly blended. Remove from heat; cool. Before serving fold in the whipped cream. Makes 2 cups.

CUCUMBER - SOUR CREAM DRESSING

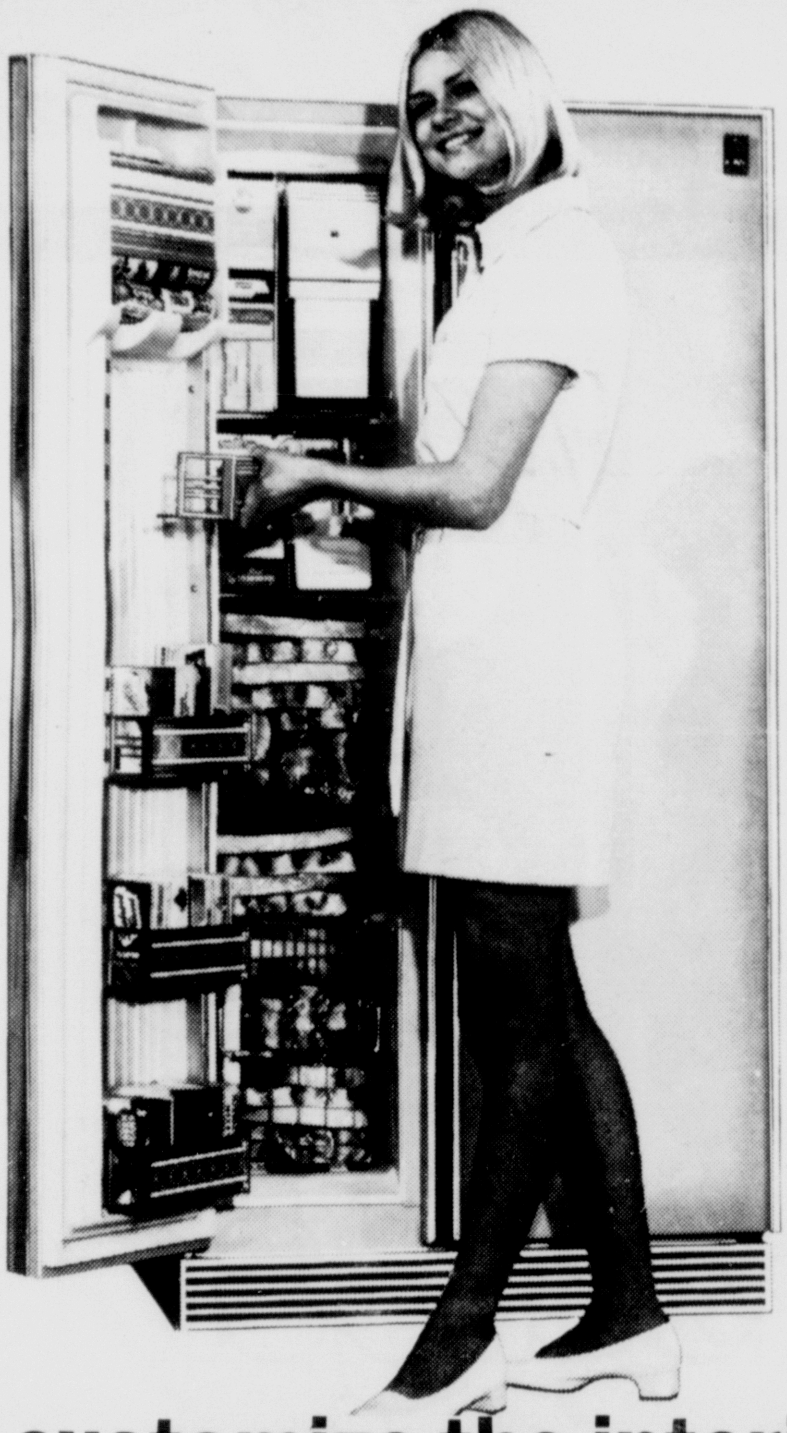
½ cup finely chopped, peeled cucumber
¼ tsp. sugar
4 tsp. cider vinegar
Dash pepper
3/4 tsp. salt
1 tsp. paprika
1 tsp. fresh lemon juice
¼ tsp. finely chopped onion
½ small clove garlic, mashed
1 cup sour cream, whipped

Combine all ingredients but sour cream. Fold into sour cream. Makes approx. 1 3/4 cups.

ROQUEFORT FRENCH DRESSING

To ¼ cup vinegar add ¼ teaspoon salt and coarsely ground pepper to taste and stir the mixture well with a fork. Add ½ cup olive oil and 2 T. heavy cream. Stir in ¼ cup crumbled Roquefort cheese and a few drops of lemon juice.

Shelf-made Plan



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And With Fruits

STRAWBERRY - BANANA SALAD

Dissolve two 3-ounce packages strawberry flavored gelatin in 2 cups boiling water; stir to dissolve gelatin. Thaw ½ pint frozen strawberries just enough to drain off 1 T. syrup; reserve the 1 T. syrup. Add berries to gelatin; break in small chunks with fork; stir to completely thaw berries. Add 1 cup cold water. Chill 'til partially set.

Slice 2 bananas on the bias into gelatin; stir gently to distribute fruit evenly. Turn into a 6-cup fluted mold. Chill 'til set, about 6 hours. Unmold, garnish with banana slices. Top with 1 cup creamed whipped with the 1 T. strawberry juice.

MELON-BALL COMPOTE

l cup sugar
l cup water
¼ tsp. salt
3 sprigs fresh mint
l cup watermelon balls
l cup cantaloupe balls
l cup honeydew balls

Combine sugar, water, salt and mint in saucepan. Boil 15 minutes or until temperature of syrup reaches 220 F. on candy thermometer. Let cool. Remove mint, pour syrup over melon balls, and cover bowl. Chill 2 or 3 hours.

To serve, arrange few balls of each melon in stemmed fruit cup or dessert dish. Garnish with fresh mint leaf.

PEACH-MELON-CHEESE SALAD

1 cup honeydew melon cubes
1 cup peach slices
3 ounces cream cheese
¼ cup walnuts or pecans
¼ cup fruit salad dressing
6 leaves lettuce

Combine melon cubes, peach slices and fruit salad dressing. Chill. Shape cream cheese into little balls and roll in chopped nuts. Arrange fruit mixture on lettuce leaves and garnish with cream cheese balls.

NOTE: Each serving has approx. 130 calories, using cream cheese. If cream cheese and nuts are omitted and cottage cheese is used, calories dwindle to about 60 per serving.

WALDORF SALAD

2 cups diced apple
1 cup julienne -cut celery
½ cup broken walnuts
¼ cup mayonnaise
1 T. sugar
½ tsp. lemon juice
½ cup whipping cream, whipped

Combine first 3 ingredients. Blend together next 3 ingredients and dash salt. Fold in whipped cream; fold into apple mixture; chill. Arrange in lettuce -lined bowl. Decorated with sugar -frosted grapes. Serves 6.

PUMPKINCHIFFON PIE

1. Have ready 9-inch baked pastry.
2. Soften 1 envelope of unflavored geletin in ¼ cup water in 2-quart pan.
3. Add: ½ cup sugar, 2 egg yolks, 1 tsp. pumpkin pie spice and ½ tsp. salt. Stir 'til smooth. Stir in ¾ cup evaporated milk. Cook and stir over low heat until mixture thickens. DO NOT BOIL. Remove from heat.
4. Stir in 2 cups cooked pumpkin and 1½ tsp. grated orange rind. Chill 'til thick, not firm.
5. Beat 2 eggs whites at high speed 'til foamy. Beat in ½ cup sugar 'til stiff.
6. Fold in pumpkin mixture. Heap into crust. If desired, garnish with finely chopped pecans or walnuts. Chill 2 to 3 hours, or until very firm.

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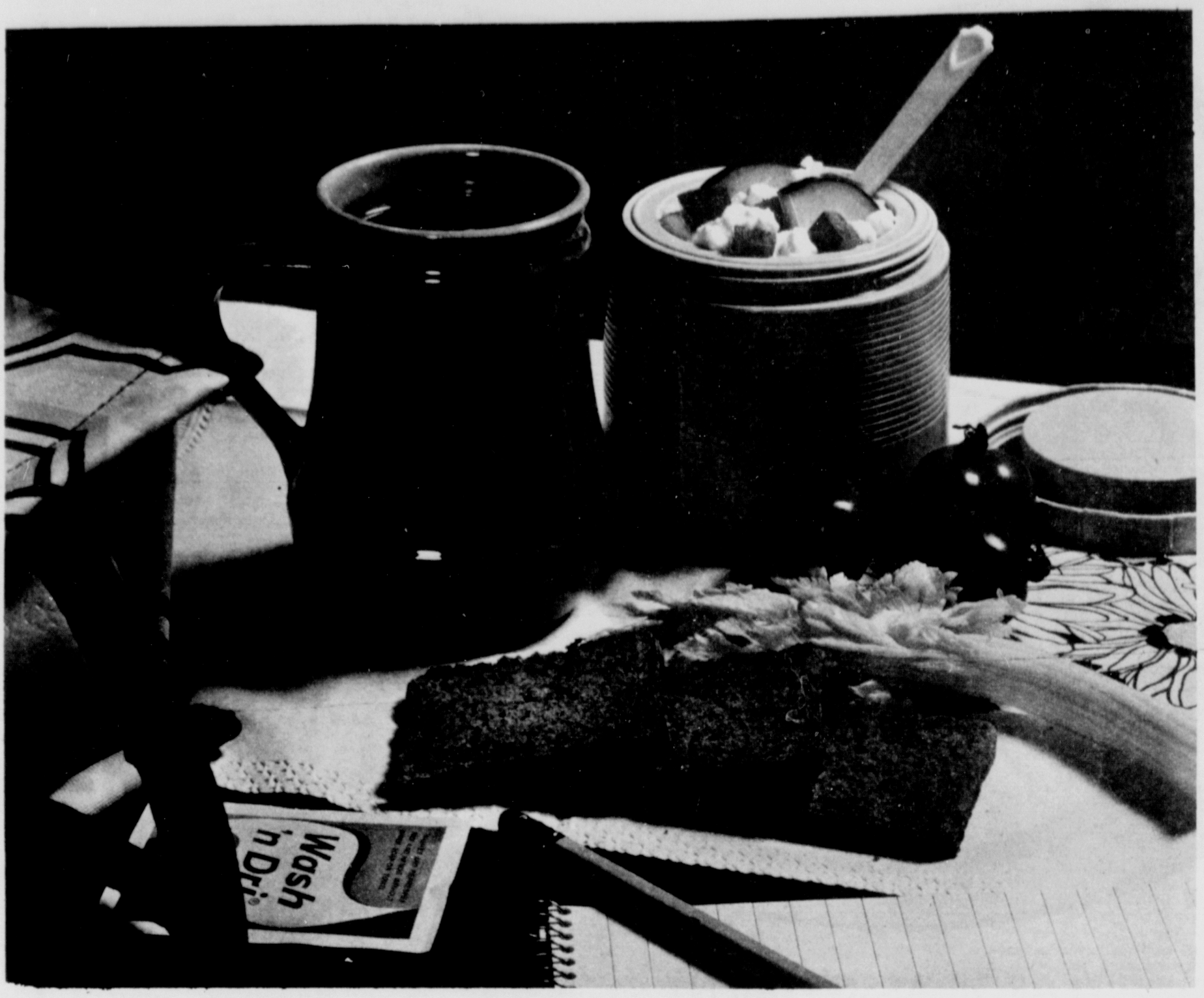


Send a salad on a picnic ..... or in a lunch box. Pictured here is a low -calorie fruit salad made with cottage cheese instead of sour cream.

On Second Thought, Serve Two Salads

There seems to be more than one way to make a successful German potato salad. Here are two accounts:

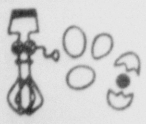
GERMAN POTATO SALAD

4 cups sliced, hot cooked potatoes
2 or 3 T. oil
1½ tsp. salt
Freshly ground black pepper
¼ medium onion, thinly sliced
1 T. vinegar
½ cup diced celery
4 to 6 T. boiled dressing (given below)

While potatoes are still hot, add oil, salt pepper, onion, and vinegar. Toss lightly to blend oil and potatoes. When cold, add celery and add dressing. Need not be refrigerated before serving time (salad has more flavor if served at room temperature or even slightly warmed), but leftover salad should be refrigerated.

BOILED DRESSING

Combine 1½ tsp. salt, 1 tsp. mustard, 1½ tsp. sugar, pinch of cayenne pepper, and ½ T. flour. Stir in 2 egg yolks, one at a time, beat to blend. Melt 1½ T. butter, add to egg yolk and flour mixture, place in top of double boiler. Slowly stir in 3/4 cup milk, then ¼ cup vinegar. Cook, stirring with whisk, over hot water in double boiler until mixture thickens; cool.



GARDEN GUESTS

It is little realized that most fresh fruits and vegetables grown in the United States today were brought in by explorers and settlers. Few are native Americans.

GERMAN POTATO SALAD

Cook 3 pounds of potatoes in their skins; cool, then peel and slice. Fry ½ pound of diced bacon; remove and in 6 T. of the drippings, cook 3/4 cup chopped onions for 1 minute; add 1 T. flour, 2 T. salt, 1¼ T. sugar, ¼ tsp. freshly gound pepper; stir in ½ cup cider vinegar mixed with ½ cup water and cook 10 minutes. Arrange the sliced potatoes in a casserole in 3 layers sprinkling each with 2 T. chopped parsley, ½ tsp. celery seed and a portion of the bacon crumbles, pouring 1/3 of the hot sauce over each layer. Keep warm until served.

Will serve 6 to 8.

In preparation of this foods edition, I sampled vegetable dishes in several local restaurants. If the food was extra good, I asked for recipes. After eating one establishment's potato salad, I cornered the waitress and asked what the secret ingredients were.

She was gone for several minutes, returned and answered, "No secret. . . . it's canned!"

MARINATED CARROTS

2 pkgs. fresh carrots
1 onion, sliced thin
½ bell pepper, sliced thin
1 can tomato soup
½ cup oil
½ cup vinegar
½ cup sugar

Slice carrots in thin rounds and boil in salty water for 10 minutes, or until they are tender-crisp. Drain and layer in large baking dish with the onion and pepper, finishing with carrots on top. Put tomato soup, oil, vinegar and sugar in a sauce pan and bring to a boil. Pour over the carrots, cover and refrigerate.

TOMATOES VINAIGRETTE

12 thick tomato slices
1 cup olive oil
1/3 cup wine vinegar
2 tsp. crushed oregano leaves
1 tsp. salt
½ tsp. pepper
½ tsp. dry mustard
2 cloves garlic, crushed
6 lettuce cups
Chopped green onion
Minced parsley

Arrange tomato slices in square baking dish. Combine oil, vinegar and seasonings; spoon over tomatoes. Cover. Chill 2 to 3 hours, spooning dressing over tomatoes occasionally. To serve, arrange tomato slices in lettuce cups and sprinkle with finely chopped green onion and parsley. Drizzle each salad with small amount of the dressing.

ORIENTAL GREEN BEAN SALAD

3 cups green beans
1 can bean sprouts, drained
1 can water chestnuts, drained and sliced

Slice the green beans length-wise (French style) before cooking in slightly salted water. Do not over cook the vegetable; boil 'til just firm and crisp. Drain and mix with bean sprouts and water chestnuts. Pour the following mixture over beans:

¼ cup sugar
1/3 cup vinegar
3/4 cup salad oil
3 garlic buds, chopped fine
Salt and pepper to taste

Place in refrigerator, covered, several hours before serving. Will keep well for several days.

"SALADS – How To Make And Dress Them"
–E.R. Durkee & Co., Copyright 1907.

Tomato Salad – After scalding and peeling the tomato, cover it with ice, and over the ice, dust a little salt, which intensifies the cold. Take a cold salad-bowl and put in it half a saltspoonful of salt; take a very small clove of garlic, cut it in two, rub the salt over the inside of the bowl with one of the pieces of garlic, throw remainder of the garlic bud into the soup pot; now line the bowl with the whitest and crispest of escarole leaves, or lettuce leaves if the escarole is not handy. Slice or quarter the ice -cold tomato, add it to the bowl, and pour over it a liberal quantity of dressing.

FRESH VEGETABLE SALAD PLATTER

1 pint frozen whole green beans (or, 2 9-oz. pkg.)
1 large cucumber pared and thinly sliced
1 medium green pepper, cut in 1-inch strips
1 cup sliced radishes
½ cup thinly sliced green onions
1 head Boston lettuce, washed and crisped

DRESSING

¾ cup salad or olive oil
6 T. wine vinegar
3 T. lime or lemon juice
4 tsp. sugar
1½ tsp. salt
¼ tsp. pepper

1. Make dressing: Combine ingredients for dressing in jar with tight fitting lid. Shake vigorously to blend.

2. Cook green beans, using butter, water and salt. (Do not use pork seasonings.) In medium bowl, toss with ½ of the dressing, then refrigerate, covered, tossing occasionally until well chilled, at least 2 hours. Also chill cucumber, green pepper, radishes, green onions and remaining dressing.

3. Serve: Line shallow bowl with lettuce leaves, Mound green beans in center; arrange remaining vegetables decoratively around edge. At table, shake chilled dressing well; pour over salad and toss.

Serves 10 easily.

When using banana slices in fruit salad, dip slices in lemon or orange juice and spread on cookie sheet. Put in quick-freeze compartment of freezer 'til frozen firmly. Add to salad at serving time. Keep some on hand in plastic bag in freezer for breakfast cereals, ice cream etc. Freezing gives bananas a new and different texture.

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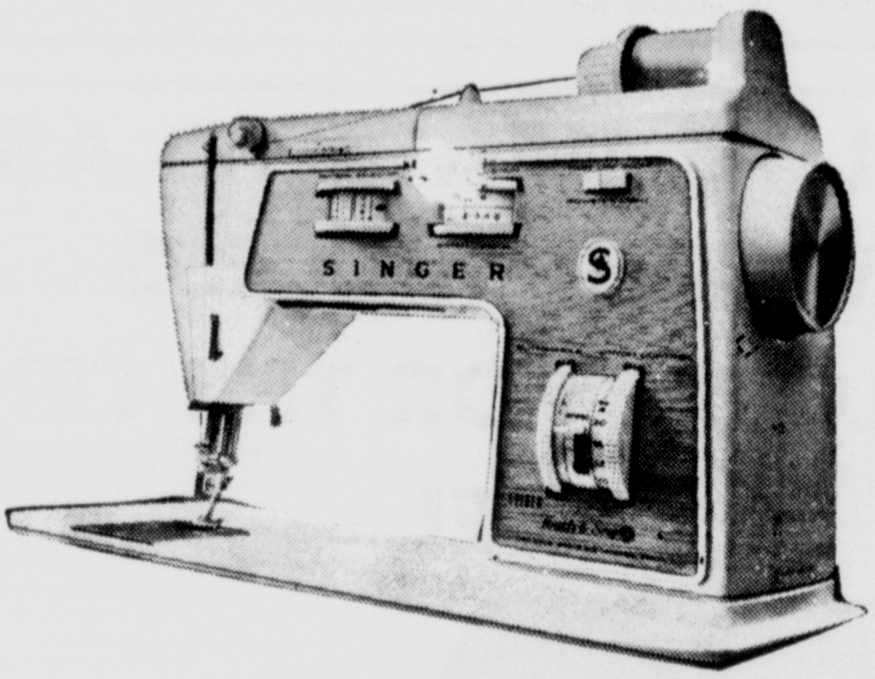

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VEGETABLES VINAIGRETTE

1 T. dried fines herbes
2 tsp. sugar
2 tsp. salt
½ cup tarragon vinegar
1 cup salad oil
¼ cup chopped parsley
1 T. chopped chives
¼ tsp. hot pepper sauce
1 can (16 ozs.) red kidney beans, well drained
1 small onion, sliced
2 cups cooked, sliced potatoes
2 cups cooked broccoli flowerets
2 cups whole, cooked green beans
1 8-oz. can whole mushrooms, well drained
Diced pimiento
OPTIONAL: 1 can artichoke hearts, well drained

Blend herbes, sugar and salt in a small mixing bowl or jar with tight-fitting lid. Add vinegar, stirring until sugar and salt are dissolved. Add salad oil, parsley, chives and hot pepper sauce. Beat or shake until well blended. Combine kidney beans and onion slices in a small bowl. Place potatoes, broccoli, green beans, (artichoke hearts), and mushrooms in individual bowls. Add about ¼ cup vinaigrette dressing to each bowl of vegetables, cover and refrigerate 4 hours or overnight. Pour off excess dressing and arrange marinated vegetables on a platter. Garnish with parsley flakes and pimiento. NOTE: All of the vegetables may be combined in a large bowl and marinated together.

LIME SALAD RING WITH STRAWBERRY DRESSING

1 pkg. lime gelatin
1¾ cup boiling water
2 T. lime juice
½ pint sour cream

Add boiling water to gelatin. Stir until dissolved. Chill, add lime juice and cream. Whip vigorously. Pour into mold that has been rinsed in cold water. Unmold on bed of lettuce or watercress. Garnish with grapes or lime wedges.

DRESSING:
1 cup mayonnaise
½ pint cream, whipped
2 tsp. sugar
1/8 tsp. salt
1 tsp. grated lemon rind
12 marshmallows, cut in quarters or 1½ cups miniatures
1½ cups frozen strawberries with juice.

Blend all in blender or mix until smooth. Chill and serve over lime salad ring.

GREEK SALAD

1 head Boston lettuce
1 cucumber
2 ripe tomatoes
1 cup cubed Feta cheese
12 black olives
1 sweet red onion, sliced thin
6 anchovy filets, chopped
1 tsp. oregano
Vinegar-oil dressing.

Remaining Rules For Salads

MOLDED ASPARAGUS SALAD

1½ lbs. fresh asparagus
1 3-ounce pkg. lemon flavored gelatin
1 cup asparagus stock
8 to 10 ice cubes
½ T. strained lemon juice

Break off tough ends of asparagus, scrub spears thoroughly, and cook about 5 minutes in boiling, lightly salted water; drain, saving stock. (Canned asparagus may be used, but save liquid for stock, adding water to make 1 cup.)

Heat 1 cup asparagus stock to boiling, pour over gelatin in bowl, stir 'til completely dissolved. Add lemon juice and ice cubes, stir constantly 'til ice is nearly gone and gelatin has started to thicken; remove remaining ice and discard. Pour gelatin into a pan 9 x 9 inches, arrange the drained asparagus spears in the gelatin in parallel rows. Chill until VERY firm. Unmold, cut into cubes, arrange over lettuce. Flavor a cup of mayonnaise with a bit of curry and serve over salad.

POTATO SALAD

This is my family's favorite accompaniment to charcoaled meats and sandwiches.

The addition of chopped pecans to this salad recipe is not a typographical error, believe me. It makes for a different flavor, especially after refrigeration for several hours. You might want to increase or decrease amounts. For instance, I am inclined to use a bit more onion and sugar. I think you will find that the basic combination of ingredients is pretty tasty!

6 - 8 medium red potatoes, boiled and cooled
5 hard-cooked eggs
¼ cup diced green pepper
¼ cup diced onion
¼ cup chopped pecans
¼ cup chopped sweet pickles, plus 2 T. pickle juice
Salt & pepper to taste
Diced pimento for color
1 tsp. prepared mustard
Mayonnaise as desired
Paprika for garnish

Peel and dice (not too finely) cooled potatoes; chop four of the eggs, reserving one for garnish. Gently toss remaining ingredients with enough mayonnaise to moisten (mustard may be mixed with mayonnaise) the salad -- or as much as you like. Refrigerate for several hours, if convenient, and when ready to serve, line large servingbowl with lettuce leaves, and pour salad over lettuce. Garnish with egg slices and paprika.

CROCK SALAD

2 green peppers, seeded and cut into rings
2 tomatoes, thinly sliced
2 large onions, sliced and separated into rings
1½ cups vinegar
1½ cups salad oil
½ cup sugar
2 T. salt
1 tsp. celery seed

Day before, put vegetables in a crock or enamel bowl. Combine remaining ingredients and pour over vegetables. Refrigerate overnight before serving.

HALF-SOUR CUCUMBERS

In a 1-gallon jar combine 5 to 6 cups cold water, ¾ cup white vinegar, ¼ cup salt, 2 tsp. sugar, 1½ tsp. pickling spice, and dill to taste. Add 12 small cucumbers, well washed, and let them marinate at room temperature for 24 to 48 hours. Store pickles in refrigerator.

CUCUMBER SALAD

Peel 3 large cucumbers and cut them into very thin slices. In a bowl combine the cucumbers with 4 or 5 scallions, minced, ½ cup white wine, and the juice of ½ lemon. Chill the mixture for least 1 hour before serving and toss it with ½ cup French dressing.

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Spinach is a mystery ingredient in this Italian casserole recipe courtesy of Hunt-Wesson foods.

Spinach

And Related Recipes

SPINACH CASSEROLE

This is the domestic answer to spinach pie.

1 pound spinach, cooked and chopped
1 cup cracker crumbs
1 cup milk
1 egg, lightly beaten
1 tsp. salt
¼ stp. pepper
1 tsp. Worchestershire
½ cup grated Cheddar cheese

Preheat oven to 350 F. and grease 1½-quart casserole. In mixing bowl, combine all ingredients except cheese. Turn into casserole; sprinkle with cheese. Set casserole in shallow pan containing 1 inch hot water. Bake for 45 minutes or 'til set.

SPINACH

JOHN MARSHALL

1 peck spinach
1 minced onion
1 clove garlic
¼ cup butter
2 cups cooked rice
Salt and pepper

Wash and drain spinach. Cook in water that clings to leaves. In separate pan, saute onion and garlic in half of the butter. Remove garlic; add remaining butter, spinach and rice. Heat thoroughly. Season to taste with salt and pepper. A dash of nutmeg may be added, if desired.

SPANAKOPATA

3 or 4 cups fresh or frozen spinach
2 bunches green onions, chopped
Several sprigs fresh parsley
Fetta cheese (piece about size of your fist), grated
2 eggs beaten with a little milk
Salt to taste.

Brown chopped onions in little bit of butter, then combine all ingredients in 9-inch pie plate. Sprinkle with a few grains of rice to absorb juice.

TOMATO HERB SAUCE CANNELLONI

2½ cups chopped spinach
3 eggs, slightly beaten
3 cups sifted flour
1 tsp. salt
Double Cheese Filling
1 15-ounce can tomato herb sauce*
½ cup water
1/3 cup red wine
¼ pound thin slices mozzarella cheese

Cook spinach over very low heat about 5 minutes. Drain well, pressing out water. Combine eggs; pour into center of flour mixed with salt in mixing bowl. Blend, then knead about 5 minutes until dough is well mixed and forms a smooth ball. Roll out dough, half at a time, to 1/16-inch thickness on floured board. Cut dough into 3x6-inch rectangles; cook 4 or 5 at a time in boiling water 5 minutes. Drain well, pat dry; cover until all are cooked. Spoon some of Double Cheese Filling down center of each cannelloni; roll up. Place seam side down, slightly apart in bottom of buttered 3-quart baking dish. Combine herbs sauce, water and wine; pour over all. Cover. Bake at 400 F. 15 minutes. Uncover, arrange cheese slices slightly overlapping down center of casserole; continue baking 10 minutes or 'til bubbly.

DOUBLE CHEESE FILLING: Mix together 1 pound ricotta cheese (or dry, small curd cottage cheese), 1/3 cup grated parmesan cheese, 1 egg, 1 T. sweet basil, 1 T. finely minced onion and 1 tsp. salt. Makes about 2 cups.

*Available under "Hunts" brand.

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Vegetables... Treat Them Kindly

With few exceptions, cookbooks seem to take for granted that young homemakers know how to cook fresh vegetables. There is a certain amount of safety in buying packaged, frozen green things, and while potatoes and carrots don't present overwhelming problems (valuable nutrients can be destroyed in even the simplest preparation if proper care isn't taken, however), what about fresh cauliflower? For years I didn't buy it because I didn't know how to get it into those little flowerlets! (You tackle it in cold water with both hands, by the way.)

For most vegetables, the cooking rule is "the shortest possible time in the smallest possible amount of water." The best way to test for done-ness is to pierce it with a fork. If the fork goes in easily, "it is enough," as the old cookbooks used to say.

The canned or frozen variety of vegetables will substitute nicely in most of the recipes on these pages, but, like baking a cake, it's nice to boast that you started from "scratch."

One gentleman I know vows that the first people to eat vegetables must have been starving! Millions of spinach-hating children will agree, but to vegetable lovers, security is a generous helping of green alongside the roast beef.

As a former spinach-hater, myself, I have listed a recipe for Greek spinach pie, or Spanakapata. The combination of cheese and spinach is unusual, quite pungent, and, as the old Greek who gave it to me said, "The cheese makes the spinach smile."

These are just a few of the good rules for mixing and matching vegetables - with spices or sauces - hot or cold.

STEWED TOMATOES

In a large skillet cook 2 pounds tomatoes, peeled, seeded, and halved, with ¼ tsp. sugar and salt and pepper to taste in ½ stick or ¼ cup butter over low heat for 5 minutes. Stir in 1 cup heavy cream and cook the tomatoes for 5 minutes more. With a slotted spoon transfer the tomatoes to a vegetable dish. Cook the sauce over high heat until it is reduced by half and pour it over the tomatoes. Season the dish with salt and pepper.

LIMA BEAN–TOMATO CASSEROLE

Combine 5 to 6 cups cooked lima beans with 2 cups thin white sauce and 1 cup finely grated cheese. Pour into baking dish and place quartered tomatoes cut side down on bean mixture. Bake at 350 F. for 20-30 minutes or 'til tomatoes are tender.

Grandmother knew that "a spoonful of sugar" in tomato dishes made all the difference!

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OKRA GUMBO

1½ cups fresh sliced okra
2 cups fresh, diced tomatoes
1 medium onion, chopped
2 T. fat or oil
1½ cups baby lima beans
Salt
Dash of Tobasco
½ tsp. sugar
¼ tsp. allspice

Heat fat in skillet. Saute' onion until transparent. Add tomatoes and stew for about 5 minutes over moderate heat. Add all other ingredients. Cover and simmer 'til vegetables are tender. (About 20 minutes) If mixture is too thick, add ¼ cup bouillon after first 10 minutes of cooking. You may add cooked poultry during cooking. Serve over rice.

TOMATO-CHEESE PIE

1 cup bread crumbs
2 T. butter
2 T. grated cheese (Swiss or cheddar)

Combine and line pie plate with crumb mixture to make shell. Bake at 400 F. about 10 minutes or 'til brown. Cool.

1 tsp. butter
2 large tomatoes, sliced
½ tsp. sugar
1 tsp. salt
½ tsp. basil
Black pepper
2 T. minced onion

Layer sliced tomatoes in plate. Sprinkle with sugar, salt, pepper, basil and grated onion. Dot with butter.

½ cup grated cheese
Salt & pepper
2 beaten eggs
1 cup rich milk (condensed)

Beat together, pour over tomato layers and bake at 375 F. 30 to 40 minutes.

CREOLE VEGETABLES

2/3 cup olive oil
4 large summer squash, cut into ¾-inch slices
6 large tomatoes, cut into ¾ inch slices
3 onions, cut into ¼-inch slices
3 mdeium green peppers, cut into ½-inch rings
2 tsp. salt
¼ tsp. pepper

Heat oil in large skillet; add vegetables. Sprinkle with salt and pepper. Cover; simmer for 30 minutes, or until tender.

FRIED ONIONS AND GREEN TOMATOES

¼ cup shortening
2 cups sliced onions
2 cups sliced green tomatoes
½ tsp. curry powder
Salt and pepper to taste

Melt shortening in skillet; saute' onions over medium heat for 5 minutes. Stir in tomatoes; saute' for 5 minutes. Sprinkle with curry powder and season with salt and pepper. Cover; cook over low heat for 5 minutes or until onions are tender.

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OKRA–TOMATO CASSEROLE

2 cups okra
4 cups tomatoes, peeled and sliced
½ cup water
salt and pepper
1 large onion, chopped
1 pod green hot pepper, minced
1 T. butter
Cooked rice
Cheese or buttered bread crumbs

Cut okra into short pieces; add tomatoes and water. Add salt and pepper, onion, pepper and butter. Cook until tender. Put a layer of cooked rice in a greased baking dish; add a layer of okra mixture. Repeat layers until all is used. Sprinkled top with grated cheese or crumbs. Brown in 400 F. oven.

Beans, Broccoli, Brussels Sprouts, etc.

DILL BEAN CASSEROLE

2 cans cut green beans
1 T. bacon fat
2-3 tsp. dill seed
6 T. margarine, melted
6 T. flour
1 cup liquid from beans
1 cup milk
3 T. onion, grated
Tobasco to taste
2 tsp. monosodium glutamate
salt and pepper to taste
¼ — ½ cup parmesan cheese
¾ cup buttered bread crumbs

Boil together beans, bacon fat and dill seed for 30-60 minutes. Set aside for several hours or overnight. Drain and reserve liquid from beans. Place beans in shallow casserole. Make sauce with margarine, flour, bean liquid, milk and seasonings. Add cheese, if desired. Pour over beans and top with buttered bread crumbs. Bake at 350 F. until light brown — about 20-30 minutes.

BROCCOLI PARMESAN

Wash broccoli (desired amount) and put in cold, salted water for one hour; rinse again and cook in boiling, salted water to which a little butter has been added.

Put 10 tablespoons of white sauce into a stewpan with 1½ tablespoons chopped onion; boil for a few minutes, then add about ½ cup grated Parmesan cheese. When it begins to boil again, add the yolk of an egg and a pinch of cayenne pepper, mix quickly and pour into a shallow casserole. Lay the broccoli in the mixture, coating each head well. Sprinkle with breadcrumbs and grated cheese and bake in slow 275 F. oven for 30 minutes, until of a nice, brown color.

SAUCY BROCCOLI

¼ cup butter
¼ cup flour
½ tsp. salt
dash pepper
1 cup shredded cheddar cheese
¾ cup milk
1¼ lbs. fresh or frozen broccoli
6 tomato slices

Preheat oven to 325 F.

While oven is preheating, melt butter in 9-inch flat, round casserole or 10 x 6 inch casserole; remove from oven. Combine flour, salt, pepper and cheese. Stir into butter. Gradually add milk, stirring until smooth. Cover with aluminum foil. Bake at 325 F. for 15 minutes. Stir sauce and arrange broccoli spears in casserole. Cover with foil again. Bake 50 to 60 minutes longer or until tender. During last 5 minutes of baking, top with tomato slices and, if desired, serve with grated Parmesan cheese.

NOTE: If frozen boccoli is used, completely thaw before using.

BRUSSELLS SPROUTS AU GRATIN

After boiling sprouts 'til tender, put them in a shallow casserole with 2 T. melted butter, pepper to taste and grated nutmeg. Sprinkle with grated cheese (your preference) and moisten with about 3 T. cream. Brown quickly under the broiler.

GEORGIA FRIED SPROUTS

A different way to cook the little cabbages, they may be used as an appetizer or an elegant dinner vegetable.

The batter is as follows: mix 1 slightly beaten egg with 1 T. milk, 1 tsp. grated onion, ½ tsp. salt. Combine ¼ cup fine dry bread crumbs and ¼ cup finely chopped peanuts. Dip the slightly boiled Brussels sprouts in egg mixture, roll in crumbs and fry in butter or margarine, browning on all sides.

CABBAGE DELICACY

Creamy Cabbage Kress — Cut 1 head of cabbage into serving size wedges. Put each wedge on a 10-inch square aluminum foil and bring foil up around the sides of the cabbage, folding the edges together to form a cup open at the top. Season the wedges with salt and pepper to taste, dot each with 1 T. butter, add 2 T. cream. Fold over foil securely and roll the edges together to seal them. Put foil packages on a grill if outdoors about 4 inches from hot coals, and grill for 45 minutes to 1 hour, or until done to taste. (If using oven, moderate temp.)

CAULIFLOWER AU GRATIN

1large cauliflower, cooked
3 T. flour
2 cups cream-style cottage cheese
½ tsp. salt
¼ tsp. pepper
1 tsp. Worchestershire
1 T. chopped scallions
¼ cup grated Cheddar cheese

Preheat oven to 350 F. and grease a 1-quart casserole.

Break cauliflower into small pieces; turn into mixing bowl. In another bowl, blend flour, cottage cheese, salt, pepper, Worchestershire and scallions. Combine cottage cheese mixture and cauliflower; turn into casserole. Sprinkle with Cheddar cheese and bake for 30 minutes or until golden.

EGGPLANT CASSEROLE

2 large eggplants
1 onion, chopped
4 tomatoes, chopped
3 peppers, chopped
1 stalk celery, chopped
¼ cup olive oil
2 eggs, beaten
Salt and pepper to taste
1 hot pepper, minced
3/4 cup grated Gruyere cheese

Cut the eggplants in halves and scrape out the seeds. parboil 15 minutes. Place in shallow casserole about 12 x 24 inches. Cook the onion, tomatoes, peppers, and celery in the olive oil over gentle heat until they form a puree. Remove from the heat and add eggs, salt, pepper and as much of the hot pepper as you like. Fill the eggplant halves with the mixture and sprinkle with grated Gruyere. If there is any stuffing left over, place around eggplant halves. Garlic lovers may add a clove of pressed garlic to the stuffing. Bake at 350 F. for 25-30 minutes, or until eggplant is tender and cheese is brown.

Earlier this year, I wrote an article featuring Mrs. Millie Watson, a licensed midwife. She was kind enough to give me this recipe.

MILLIE WATSON'S SWEET POTATO PUDDING

6 medium -large sweet potatoes
1½ cups sugar (white)
2 to 3 eggs
½ cup flour
½ cup butter
1 cup cream
2 tsp vanilla
nutmeg to taste

Boil sweet potatoes in skins 'til tender. Peel, mash, and combine with other infredients.

Pour into shallow pyrex baking dish so that batter is in thin layer.

Bake in moderate oven 'til done.

Cool and serve. May be frozen.

HUNGARIAN SOUR POTATOES

2½ lbs. small new potatoes
2 T. butter or oil
2 T. flour
2 T. chopped onion
1 T. dry white wine or lemon juice
¼ tsp. sugar
2 T. dairy sour cream
Salt and pepper
1 tsp. caraway seeds (opt.)

Cook potatoes covered, in boiling, salted water to cover until tender. Drain, but reserve cooking liquid. Shake potatoes in their saucepan over low heat until they are quite dry. (Steam will cease to appear.) Heat fat in fry pan. Add flour and mix until it makes a brown paste. Add onions and cook 'til soft. Add 1 cup liquid from cooking potatoes (or whatever liquid remains plus cold water to equal 1 cup) and stir until thickened. Add potatoes and caraway. Simmer for a few minutes. Add wine or juice, sugar, cream and seasonings. Bring to a boil. Serve.

Could Caesar Cook, Too????

ASPARAGUS–PEA CASSEROLE

2-3 cups cooked asparagus
1 small can English peas
4 hard-cooked eggs
1 can mushroom soup
1 can cheddar cheese soup
cracker crumbs or croutons

Spread asparagus on bottom of casserole. Add layer of English peas. Spread mushroom soup and cheddar cheese soup over vegetables. Bake in 350 F. oven for 15 minutes. Remove from oven and top with eggs and croutons; bake for 5 to 10 more minutes.

COUNTRY ASPARAGUS PIE

Baked 9-inch pie shell
4 cups asparagus, cut in 1-inch pieces (about 2 lbs.)
3 T. butter
3 T. flour
1 cup milk
1 chicken bouillon cube
1 tsp. minced onion
¾ tsp. salt
1/8 tsp. pepper
4 hard-cooked eggs
½ cup grated cheddar cheese

Cook asparagus in boiling salted water until tender. Drain thoroughly in colander.

Melt butter; blend in flour. Add milk and cook, stirring constantly, until mixture bubbles and is thickened. Add bouillon cube, onion, salt and pepper. Stir until bouillon cube is dissolved.

Remove from heat and add asparagus. Chop 3 eggs and add to creamed mixture.

Turn into baked pie shell. Sprinkle with grated cheese. Bake in 350 F. oven until cheese melts, about 7 minutes. Remove from oven. Cut remaining egg in 6 wedges; garnish top of pie.

When the great Roman emperor, Augustus Caesar, wanted to indicate something speedy, he said: "Quicker than you can cook asparagus!" It would be interesting to know how such a sovereign personage got near enough to the kitchen to know that the secret of cooking asparagus perfectly is to do it quickly. Perhaps on a fine spring day, he found out by inquiring of his cook what made his fresh asparagus taste so good.

CREME d'asperges

Cook for 5 minutes in salted water half a bundle of asparagus, two onions, and two or three floury potatoes. Drain them well and put them in a saucepan with a piece of butter the size of a small egg, and two lumps of sugar; cover; cook very slowly for a few minutes, being careful that the vegetables do not brown. Remove cover, put in a mixture of half water, half clear broth (chicken or beef), allowing for reduction when cooking.

Bring to boil and simmer for about half an hour. Meanwhile, brown 1 T. flour in 2 T. butter in another saucepan.

Remove the vegetables, mash them through a sieve; to this puree , add enough of the broth to make the puree liquid. Pour over the browned flour, bring mixture to a boil and cook for 5 minutes more 'til it thickens. Finish by adding a yolk of egg diluted in ¼ to ½ cup cream, and a handful of asparagus, previously cooked.

FRESH ASPARAGUS A LA MILANESE

2 lbs. fresh asparagus
1 tsp. salt
4 large eggs
4 tsp. butter
Salt to taste
Freshly ground pepper to taste
Ground nutmeg
4 T. grated Parmesan cheese

Wash asparagus. Cut off and discard tough ends. Peel the butt end of the stalks to remove scales (use a vegetable peeler). Tie in a bunch, or bunches, with string. Stand upright in a pan of boiling water so that the stems are immersed but the tips are not. Cook uncovered 5 minutes. Cover (with another pan if height is needed) and finish cooking (5-10 minutes), until tender -crisp. Place asparagus in each of 4 individual shallow ovenproof dishes. Break an egg carefully over the asparagus in each dish and place a tsp. of butter on top. Bake in 350 F. oven 10-12 minutes or until eggs are cooked as desired. Sprinkle with salt, pepper, nutmeg and grated cheese.

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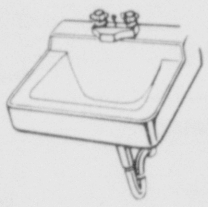

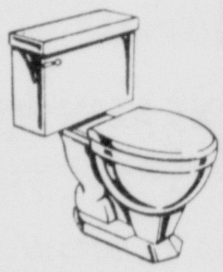

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BASIC BEER BATTER
For deep -frying vegetables

1¼ cups presifted flour
1 teaspoon salt
2 tablespoons shortening
1 egg, lightly beaten
1 cup beer

Allow beer to stand at room temperature in a cup for several hours.

Into mixing bowl, sift together flour and salt. Cut in shortening until mixture resembles fine crumbs.

Add eggs and beer; beat until smooth.

Makes about 2 cups

NOTE: Peel and boil two pounds of tiny new potatoes until just tender. Drain them well and dip into beer batter. Fry in deep fat for about 5 minutes, or until golden brown. Drain on absorbent paper.

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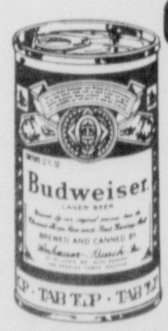

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Hot Sauce For Hot Vegetables

From a delightful cookbook "In Praise Of Vegetables," by Luise Light, come the following rules for hot sauces to dress the plainest of vegetables.

CLASSIC WHITE SAUCE

MEDIUM

2 T. butter or fat
2 T. flour
1 cup milk
Salt and pepper

THIN

1 T. butter or fat
1 T. flour
1 cup milk
Salt and pepper

Medium sauce is used for creaming vegetables and for making gravies and scalloped dishes. Thin sauce is a good base for other, more complex sauces. It is also used to "cream" soups.

Method of preparation: Melt butter or fat over a fire. If you are using a double boiler, add flour and salt to fat and stir until it starts to bubble. Add liquid slowly, stirring constantly until sauce thickens. If you are using a saucepan, remove pan from burner after fat has melted. Add flour and seasoning and stir smooth. Return to burner and add liquid gradually, stirring all the while. Remove from heat when mixture thickens. Yields 1 cup of sauce.

BECHAMEL SAUCE

This creamy, rich sauce is reputed to be one of the earliest of the basic French sauces, named for Louis de Bechameil, Lord Steward of the Household at the Court of Louis XIV. Very impressive, but better than that, it is good!

To increase the yield of sauce, remember to increase butter and flour in equal quantities, always. It may be used as the basis for other sauces, too, by adding mushrooms, chopped hard - boiled egg, parsley, or may be made even richer by the addition of a beaten egg yolk.

2 T. butter
2 T. flour
Heavy cream or rich milk (about 1/3 -1/2 cup)
1 T. finely chopped onion
1 cup chicken broth (or beef, if preferred)
Salt and pepper

Melt butter slowly; do not allow to sizzle. Add flour and stir well. When the mixture begins to bubble gently, add the cold milk or cream, very little at a time, stirring well until all the milk is added and the sauce is thick and creamy.

The onion should be browned lightly in another saucepan then added to the sauce along with the broth and cooked only to blend the flavors. Season with salt and pepper.

Ed. Note: — For a richer white sauce, add the yolk of one egg, beaten with about 1/3 cup cream to the basic sauce and remove from the fire at once, stirring to cook the egg evenly.

LEMON BUTTER SAUCE

4 ozs. butter
Juice and rind of 1 lemon
1 T. parsley, chopped
Salt and pepper
Dash of paprika

Melt butter. Add lemon juice and other ingredients. Blend well. Serve over vegetables. ½ cup of sauce.

SOUR CREAM SAUCE

1 cup dairy sour cream
2 egg yolks, Juice of ½ lemon
1 tsp. chopped parsley, Salt and pepper, paprika to taste

Beat together egg yolks and sour cream in top part of a double boiler. Use wire whisk or egg beater. Heat over just-below -boiling water and cook, stirring, until mixture thickens like custard. Remove from heat. Add remaining ingredients, mix well. Pour over vegetable and serve.

ONION SAUCE

½ cup onions, chopped or thin sliced
1 T. butter or fat
1 T. flour
1 cup milk or stock. Salt and pepper to taste. Pinch of thyme or sage, if desired.

Saute onion in butter or fat until transparent. Blend in the flour. Slowly add milk or stock, stirring constantly. Continue stirring and cooking over low heat until sauce thickens. Season, simmer for a few more minutes. Remove from heat and serve.

SWEET AND SOUR SAUCE

The sweet and sour sauce is equally good served with meat.

2 T. butter or oil
2 T. flour
1 cup vegetable or meat stock
2 T. brown sugar
3-4 T. lemon juice (to taste)
½ tsp. salt
Pepper

Melt butter or heat oil. Blend in flour. Slowly add stock, stirring, and salt and pepper. Bring to a slow boil and simmer 5 minutes. Add sugar and lemon juice and cook a moment or two longer. Pour hot over vegetables and serve.

Double Duty

My favorite brown sauce for either meat or vegetables. It does take a bit of time, but the sauce is worth it.

BROWN SAUCE

In saucepan combine 2 cups beef bouillon, ½ cup dry sherry, 3 T. finely chopped onion, 3 T. finely chopped carrot, 1 T. finely chopped celery, 2 sprigs parsley (or 1 tsp. parsley flakes), 1 bay leaf, crumbled, and 1/8 tsp. crushed thyme leaves; simmer 30 minutes. Strain mixture through a fine sieve. Discard vegetable mixture. Stir in 3 additional T. dry sherry; simmer 5 minutes longer. Stir in 2 T. butter, a little at a time.

BROWN SAUCE

1/3 cup butter
½ lb. ham, diced
1 medium onion, sliced thin
1 bay leaf
1 quart beef stock
¼ cup flour
Salt & pepper to taste
¼ cup tomato puree (Optional)

Melt butter. Brown ham onion, and bay leaf in it over medium heat (about 10 minutes). Mix stock and tomato puree, if desired, cook together briefly. When ham and onion are browned, add flour and stir until it browns lightly. Gradually add stock. Simmer over low heat for half an hour. Season to taste with salt and pepper. Strain.

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Pot-Pourri

If weakness for good food is criminal, then I represent a large family of guilty persons. They don't, however, all share this craving I have for handy little kitchen gadgets, old and new cookbooks, and a different pan for every mood and recipe. When this cookbook began, I scanned the town for new developments in kitchenware and hit the proverbial jackpot!

There are several stores in this area with good kitchen accessory departments, and the goodies range in price from 89 cents for a ravioli stamper to $155 for an enormous hardwood cutting block. Prices in between apply to cookware ensembles of every kind and other miscellaneous objects of interest.

If you're in the market for a new set of cookware, this is your year! Depending upon your individual need, decorative tastes and pocketbook, you're sure to find at least one set of enamelized, stainless steel, cast iron, tempered glass, or aluminum (with teflonfinish) pots and pans to fit your fancy. You can choose from shades of avocado green, blue, yellow, red, orange-red, and combinations thereof. The J. C. Penney Company markets a complete set of porcelainized cookware with a luscious brown exterior and teflon lining for about $35. Another grouping that caught my eye is the newest Corning Ware design – Reniaissance, a pretty grey-on- white pattern that looks like an old Mediterranean city. It is priced separately from about $10 and is available in this area at TG&Y.

Wal-Mart displays Wear-Ever's new CERAMA – cast aluminum pans with ovenproof ceramic double boilers and casseroles to match – for about $20.

I neglected to mention the fact that many of the sets are painted with pictures of mushrooms, fruits, flowers and even ladybugs. (To each his own.) Statistics on durability and quality should be considered.

A really versatile accessory is the 4,6- or 10-quart multi-purpose cooker. The smaller version is ideal for steaming vegetables and making stew. The larger pots boil loads of corn and hold enough soup to supply the table and freezer in one making. They also sterilize bottles and dye curtains in a pinch. Most have oven-proof handles and some are equipped with steaming baskets.

Casseroles and covered baking dishes line shelves everywhere. Again Corning Ware is plentiful -- and practical. Sterling's offers all shapes and sizes, in open stock or in pre-priced sets. The "bake-ahead" set, for instance, inclues one large (4-quart) covered dish and four small covered freezing containers designed to go directly from coldest temperatures to oven without breaking. In at least one kitchen department in town, various sizes of aluminum casseroles catch your attention. Made in Portugal, reasonably priced, they are shiny-bright and pretty enough to serve in.

Fondue pots greet you in every store and all serve the same purpose. Prices vary from $3.95 to $30.

For looking pretty, you can't beat copper cookers. They also conduct heat well, which makes them especially nice for teapots and kettles. Copperware can be purchased in many stores; the Dutch copper with brass trim is my choice, but leans toward the "luxury item" category. Britt's offers a beautiful collection of Dutch copper pieces including espresso coffee pots. They make pretty and useful gifts for brides.

Speaking of copper, Moore's Hardware has a large assortment of copper-finish gelatin and aspic molds. There are all shapes and sizes, including clowns for kiddie parties and large wedding bell molds suitable for fancy shower desserts. They offer a good selection of glassware and cookware, too.

For homemakers with a contemporary outlook, Cloud 9 has a rack of far-out aprons and matching potholders! You also will find lots of recipe books and files -- useful and pretty.

In the $1.99 and under price range, I found a truck load of items: a wire basket for storing garlic, an apple corer-slicer, disposable heart shaped cake pans, potato baking rods, giant wooden spoons for removing fats from broth, aspic cutters, wooden trivets, metal trivets, cookie cutters in every shape, stainless steel measuring cups, assorted vegetabler peelers, escargot tongs, decorator kitchen matches, paper plate holders, wooden mortar and pestle, wire whisks, mesh guards for protecting patio food, wooden nutcrackers, holders for wet tea bags and a convenience-sized food grinder made to fit your hand.

Continued to Page 21

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More Pot-Pourri

Even fruit jars are cheerier than ever. The lids are colorful and some jars are patterened glass. They're occasionally more expensive, but for canning jellies and preserves to give as gifts, they are ideal. Most of the local grocery stores carry a good supply of jars and lids. Freezer cartons in pint and quart sizes are available with colored lids, too, for easier identification. These also can be purchased at your grocers or from variety stores.

Speaking of canning, I located several sizes of pressure canning cookers. If you already have one and haven't used it for steaming cakes or puddings, you might want to try.

The longer I cook, the more I realize that "gourmet" dishes, in most cases, are among the simplest to prepare. Those tremendous European chefs work on the premise that a light, precise blend of spices and condiments bring out the best in foods. They rarely use cans and cans of tomato paste to cover up the flavor. The making of their clear, rich broths and creamy sauces are often time-consuming, to be sure, but difficult? No.

The same is true of many vegetable dishes. They are simply steamed to tender perfection, or, according to some Far Eastern rules, sauteed lightly in oil and served immediately.

Utensils play a major role in these types of cooking. The French are well-known for their wide variety of sauce pots, pastry pans, wire baskets and clever little hand tools -- one for every occasion.

A plain old aluminum pan will brew a lot of favorite foods, but consider a couple of the "extras" if you decide to branch out from the everyday casserole or mashed potato menu.

An out of the ordinary cooking tool is the Oriental wok. It looks for all the world like a large hubcap and does require a bit of practice to utilize practically. I once had a Japanese neighbor who used a wok for everything -- scrambling eggs, frying potatoes, serving meats. (She used chop sticks, too, but my co-ordination won't allow me to.) It's purpose is to brown small pieces of vegetables and meat in very little oil. When a portion of food browns too quickly, the sloping pan sides let you move the food away from the heat. If your family likes Oriental cooking, there are many recipes which suggest using a wok. Prices start at less than $10.

I located at least two tempura sets -- akin to fondue-ing, the food bits (usually seafood) are dipped in batter before deep frying in the tempura pan and then dunked into favorite sauces. Prices vary .... very!

Quiche pans are obtainable from two stores locally and recipes for the delicate pastry shell usually accompany your purchase. If not, buy a little French cook book or search the city library for free!

A few words about what to do with your collection of culinary tools once you begin bringing them home. Some pieces double for flower arrangements; others are at home hanging from pegs or wrought iron racks. The art of hanging pretty copper pots on the kitchen wall is not quickly-mastered, but I make a gallant effort. In my case, however, it's not necessarily due to a flair for decorating – I just don't have ample storage space. It all started with a nutmeg grater, I think.

Four-quart multi -purpose cooker.

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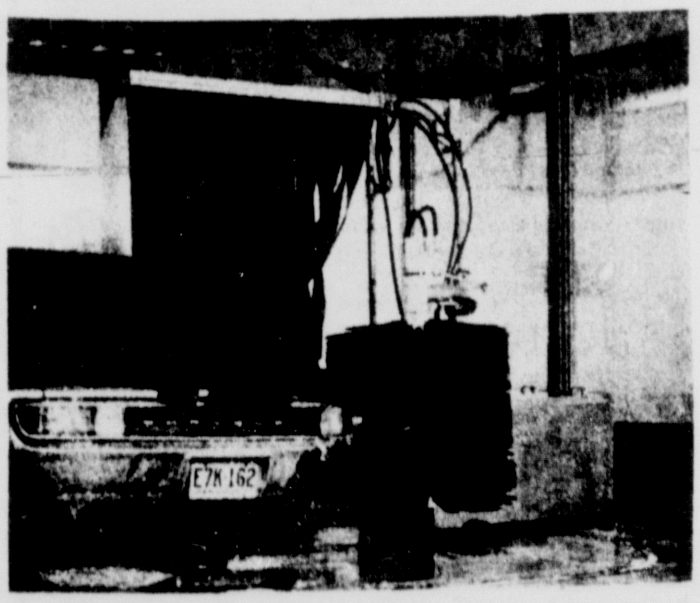

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Parade of Cakes and Pastries

Most of the following cake rules utilize fruit preserves instead of fresh fruits. Some of the recipes may be a bit untimely, for jam cakes are more popular in cooler months, but these kinds of cakes freeze well and are at their best several days after the making. As a result, you can have one on hand for company and not worry about last minute preparations.

By clipping and saving these jam cake rules, you'll be out front by the time your family is ready for heavier dessert fare. Cakes with substance will be welcome after a few summer months of foamy freezes and molded gelatins.

The fresh fruit sweets included here are good any time and are pretty enough for special company.

Jelly rolls, too, are great freeze-ahead desserts, unless the filling contains egg whites or whipped cream, in which case you can freeze just the roll and add the filling at serving time. The Ginger Jelly Roll and filling is extra good.

COCONUT JAM CAKE

1 cup shortening (butter or lard)
2 cups sugar
3 well-beaten eggs
1 cup jam
3 cups flour
½ tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 cup buttermilk
1 cup ground raisins
1 cup nuts
1 tsp. allspice
1 tsp. vanilla
1½ cups coconut

This old recipe provides no directions for mixing the cake. I simply creamed butter and sugar, adding eggs, one at a time 'til well blended. Sift dry ingredients together (except soda) and add to creamed mixture alternately with soda-buttermilk mixture. Blend well, adding vanilla and stirring in coconut last. Bake in large sheet or 3 layer pans. Ice as desired. My preference is plain cream and confectioners' sugar glaze.

ARKANSAS APPLESAUCE CAKE

This very moist cake rule was published in an old newspaper cookbook, vintage 1953. It's baked in a tube or loaf pan instead of layers and mellows under a sugar glaze.

Warm 2 cups of apple sauce enough to melt 1 cup of butter; add 1 cup sugar, 1 cup raisins, 1 cup chopped nuts, mixing thoroughly. Now mix and sift together the following dry ingredients: 3 cups sifted flour, 2 tsp. soda and equal amounts of cinnamon, allspice and nutmeg according to your taste for spices -- but be generous. Gradually combine the dry ingredients with the apple sauce mixture. Bake in greased and floured (or waxed paper lined) tube or loaf pan in slow oven about 45 minutes to an hour -- until straw test shows it is done. Glaze with ½ cup cream, ½ cup powdered sugar and vanilla to taste. Mix well and pour over hot cake. Press walnut or pecan halves into glaze before it hardens. Cool and wrap cake securely and hold over two or three days before serving.

CARAMEL ICING:
Mix thoroughly —
1 cup white sugar
1 cup brown sugar
1 lump butter (about size of an egg)
1 tsp. vanilla
1 cup heavy cream
Cook until mixture forms soft ball. Cool. Beat to spreading consistency. Garnish with nut halves.

APPLE-PRALINE CAKE (FRESH APPLE CAKE)

The recipe comes as a courtesy of a large bakery in Little Rock, Ark. The owners are of German descent and offer unquestionably the best bakery cakes and pastries I have ever tasted. Each year they publish at least one favorite, best -selling dessert rule for their patrons. This one is of blue ribbon quality!

2 cups chopped apples
1 cup sugar
1 cup chopped nuts
1 tsp. baking soda
1½ cups cake flour
1 egg
½ cup oil
¼ tsp. salt

Chop apples and stir in sugar. Let stand for 20 minutes. Blend together all dry ingredients. Add all other ingredients and stir together.

Bake at 375 F. in layer pans that have been greased on the sides and bottom lined with paper.

ICING

Melt together: ¼ cup brown sugar, ¼ cup granulated sugar, ½ stick of butter or margarine. Add 1/8 cup evaporated milk and boil for 3 minutes. Remove from fire and cool. Then add 3/4 cup sifted powdered sugar and mix 'til smooth. Add ½ cup chopped nuts; add vanilla to taste. To get proper consistency, thin with evaporated milk, or add more powdered sugar to stiffen.

By baking in slower oven, you may use a bundt pan instead of the layers.

Editor's Note: Mrs. Ron Jaynes, wife of The Daily Standard's sports editor, uses a similar rule with twice the ingredient amounts. It is baked in a sheet cake pan for about 1 hour at 350 F. Equally good!

APPLE JUICE CAKE AND FROSTING

½ cup shortening
½ tsp. vanilla
1 cup sugar
2 eggs
2 cups sifted cake flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
½ tsp. cinnamon, cloves, nutmeg
3/4 cup apple juice

Cream shortening, vanilla and sugar together until light and fluffy. Add the eggs one at a time, beating each one in well.

Sift together flour, baking powder, soda, salt, cinnamon, cloves and nutmeg.

Add to creamed mixture in three portions alternately with apple juice in two portions.

Turn batter into 2 greased 8-inch round layer pans.

Bake at 375 F. 25 to 30 minutes.

Optional: 1 cup raisins in batter
1 cup sugar
½ cup apple juice
Pinch of salt
1 T. lemon juice
2 egg whites, stiffly beaten

Mix sugar, apple juice, salt and lemon juice. Cook until the sirup forms a soft ball when dropped into a cup of cold water.

Pour very slowly over stiffly beaten egg whites, beating constantly. Continue beating until mixture stands in soft peaks.

Spread between layers and over top and sides of cake.

Optional: When frosting is ready to spread, stir in ½ cup chopped pecans, almonds or walnuts.

VIENNESE APPLE STRIP

1 cup plus 1 T. sifted flour
6 T. granulated sugar
¼ tsp. salt
½ tsp. grated lemon peel
1/3 cup butter
2/3 cup finely chopped walnuts
2 egg yolks
1 T. milk
2 large apples, pared, sliced and parboiled
2 T. apricot jam

Mix 1 cup flour, 3 T. sugar, salt, lemon peel. Cut in butter. Reserve 1 T. walnuts; stir in the remainder. Beat yolks lightly with milk; add to flour-butter mixture, stir in to stiff dough. Roll on lightly floured board to 7-inch by 12-inch rectangle. Place on baking sheet. Combine 1 T. flour and 3 sugar. Sprinkle half down the pastry center. Top with 2 rows apple slices; sprinkle with rest of sugar. Fold pastry over apples, leaving center strip uncovered; turn up ends to seal. Bake 30-35 minutes at 375 F. Drizzle warm jam over apples. Sprinkle with walnuts. Serves 6 to 8.

MRS. BESSIE STOREY'S JAM CAKE

This could easily be the best jam cake of all. When baked in six layers, a small wedge constitutes a large serving. I've promised myself to build two 3-layer cakes from the recipe next time. . . . and freeze one. Many thanks to Mrs. Storey of Sikeston.

BATTER:
2½ cups sugar
1½ cups butter
1 cup buttermilk or sour milk
2 tsp. soda
1 tsp. salt
1 tsp. cloves
1 tsp. allspice
1 tsp. cinnamon
1 pint blackberry jam
1 cup raisins
1 cup pecans
6 egg whites (just slightly beaten)
About 4 cups flour
½ tsp. vanilla

Cream butter and sugar together 'til fluffy. Sift flour, cloves, allspice, salt and cinnamon. Stir soda into buttermilk; beat into creamed mixture alternately with dry ingredients. Add egg whites (only slightly beaten) and vanilla, then jam. Fold in nuts and raisins last. Bake in 6 layers at 275 to 300 F. 'til layers test done (toothpick inserted in middle comes out clean.

FILLING:
8 egg yoks
2 cups sugar
1 cup butter

Cook all these ingredients in double boiler 'til slightly thick. Remove from heat.

Mix 2 cups sugar, 1 cup cream in separate saucepan and cook 'til it begins to thicken. Fold into yolk mixture. Cool. Stir in 2 cups pecans, 2 cups coconut and 2 cups raisins. Spread between cake layers.

SPICED APPLE MUFFINS

½ cup sugar
4 tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
2 cups sifted flour
1 egg
1 cup milk
4 T. melted butter
1 cup apples, finely chopped

Sift together the sugar, baking powder, salt, cinnamon and flour. Beat egg until thick and lemon-colored. Add milk and melted butter. Quickly combine the two mixtures. Fold in the chopped apple. Drop into greased muffin tins. Sprinkle with cinnamon and sugar, using:
6 tsp. sugar
½ tsp. cinnamon

Bake in preheated oven for 15 to 20 minutes at 425 F.

STRAWBERRY CAKE

1 box white cake mix
1 box strawberry gelatin
½ cup salad oil
½ cup milk
4 eggs
1 cup frozen strawberries
1 cup coconut
1 cup pecans

Combine cake mix and gelatin. Pour in oil and milk. Add eggs, one at a time, beating after each addition. Add remaining ingredients. Pour into 3 layer pans. bake at 350 F. until cake tests done, about 30 minutes.

ICING

1 stick margarine
¼ cup shortening
1 box confectioner's sugar
½ cup drained strawberries
½ cup pecans
½ cup coconut

Cream sugar, shortening and margarine with mixer. Stir in remaining ingredients and spread on cake.

APPLESAUCE — WHOLE WHEAT MUFFINS

1¼ cups sifted flour
3 tsp. baking powder
½ tsp. salt
2 T. sugar
1 cup whole wheat flour
1 egg, beaten
1/3 cup milk
1 cup applesauce
¼ cup melted fat or oil

Sift together flour, baking powder, salt and sugar. Mix in whole wheat flour.

Combine egg, milk, applesauce, and fat. Add to the dry ingredients all at once, stirring only enough to moisten.

Fill greased muffin pans two-thirds full. Bake at 400 F. (hot oven) about 20 minutes.

Note: Do not try to sift whole-wheat flour.

TENNESSEE JAM CAKE

Makes 3 big layers and is better several days after baking, for it mellows.

5 eggs, separated
1 cup sugar
1 cup butter
1 T. soda
1 T. cinnamon
3 cups flour
1 cup jam, preferably blackberry
1 cup strawberry preserves
1 cup fig preserves (or, use add. 1 cup of jam)
1 cup buttermilk
1 T. allspice
1 cup grated nuts.

Cream butter and sugar. Add jam and preserves. Beat egg yolks well, then beat them into the butter and sugar, until the mixture is smooth. Mix soda with buttermilk. Sift flour with spices, then stir flour mixture alternately with buttermilk into butter-sugar-jam mixture, mixing well.

Fold in stiffly beaten egg whites.

Pour into 3 well-greased 8-inch layer pans and bake for 50 minutes at 350 F. Cool and frost with following:

CARAMEL FROSTING

3 cups sugar
1 cup butter
1½ cups milk

Into a heavy skillet, measure 3 cups white sugar and add 1 cup butter. Cook over high heat until lightly browned. (Do not allow to darken too much.) Stir constantly to keep from burning.

Slowly pour in 1½ cups milk, stirring all the while, cooking slowly until slightly warm again. Beat until smooth.

While still not thick enough to hold shape, smooth 1 T. of icing on each layer. This will soak into layers and assure moist-ness.

Beat remaining icing until it will hold its shape. Smooth between layers and on top and sides.

PENNSYLVANIA DUTCH APPLE LOAF

½ stick butter
¾ cup sifted sugar
1 egg
3 tsp. baking powder
2½ cups flour
½ tsp. salt
Pinch nutmeg or mace
1 cup milk
2 apples, pared, cored and chopped

Cream butter with sugar, add egg and continue to beat until the mixture is light and fluffy. Add the dry ingredients, sifted together, alternately with the milk. Beat the batter with a wooden spoon until smooth. Spoon into a greased and lightly floured baking pan. (A shallow 9-inch square or oblong baking dish is just right for this recipe, since the loaf can easily be cut into uniform squares.) Top the batter with chopped apples and sprinkle with 2 tsp. cinnamon sugar. Spread with meringue topping (below) and bake in a 350 F. oven for 30 minutes or until the loaf tests done. Cool.

MERINGUE TOPPING
Beat 2 egg whites until stiff but not dry. Fold in 4T. sifted fine sugar. Beat for 10 seconds. Add 1 T. chopped nuts. Spread over top of chopped apples making small peaks with the tines of a fork. Sprinkle with a dash of cinnamon sugar.

DUTCH PEACH KUCHEN

2 cups sifted flour
1½ tsp. baking powder
Pinch salt
2 T. butter
1 egg
¼ cup milk
4 firm, ripe peaches, pared and sliced
1 T. cinnamon sugar

Combine flour, baking powder and salt. Sift into a mixing bowl. Cut in butter with a pastry blender or fingers. Add beaten egg and milk. Beat into a thick batter. Spread in a shallow 9-inch or 10-inch buttered and lightly floured baking dish. Press peaches into the top of the batter in even rows. Sprinkle with Cinnamon sugar. Bake in a 400 F. oven for 15 minutes. Reduce heat to 350 F. and continue to bake 10 to 15 minutes longer or until the peaches are tender and the kuchen nicely browned. Cut into squares and serve with whipped cream to which 2 ripe, mashed peaches have been folded in.

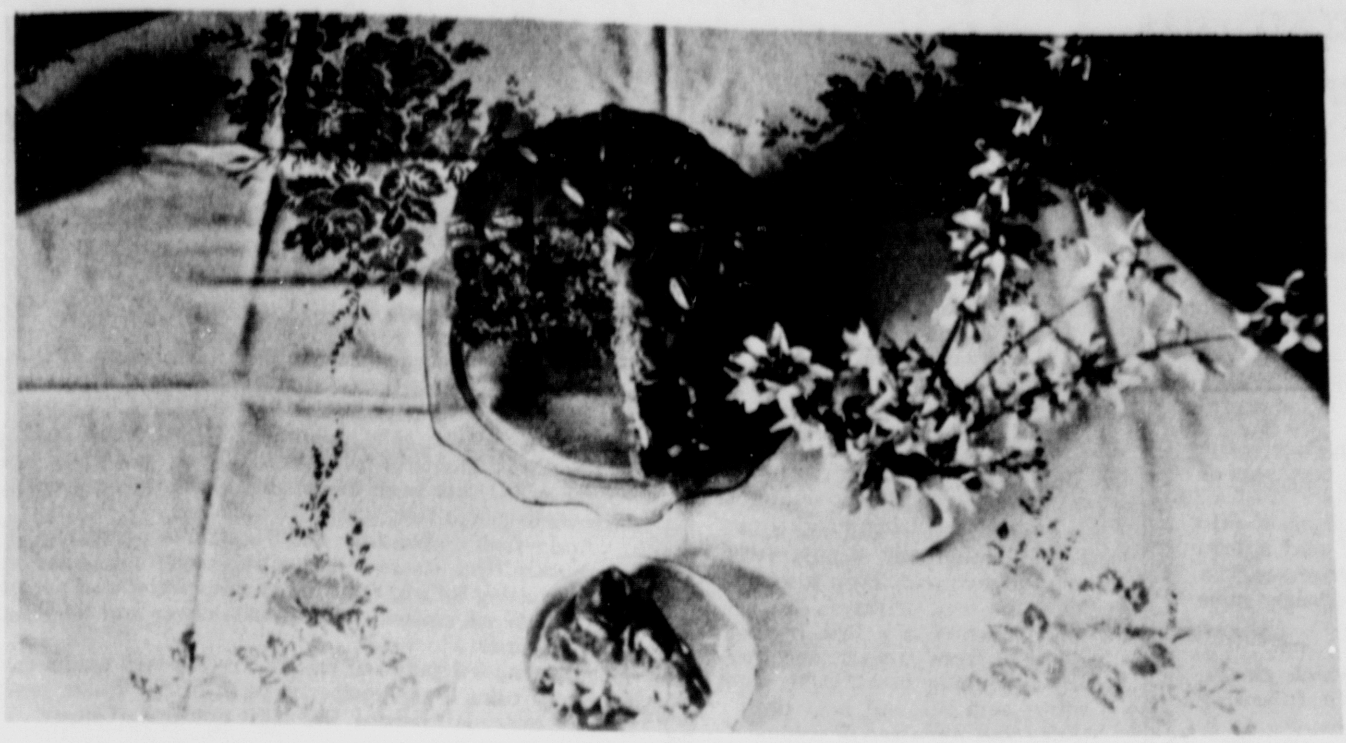
BLACKBERRY JAM CAKE

3 whole eggs
1 cup butter
1 cup white sugar
1 cup brown sugar
1 cup sour milk
1 tsp. baking soda
1½ cups jam (your favorite)
1 cup raisins
1 cup nut meats (hickory, walnuts, pecans)
1 tsp. each cinnamon, ginger, allspice
3 cups flour

Blend eggs, butter, sugar. Dissolve baking soda in sour milk and add to mixture. Add jam, raisins, nuts, spices and flour.

Beat thoroughly until well blended. Baking time is 25-30 minutes at 350F.

Use three round layers.



Good cooks abound in the south. We have listed jam cake rules from Missouri, Tennessee and Arkansas.

ARKANSAS JAM CAKE

1 cup sugar
3/4 cup butter
3 eggs
2 cups flour (sifted 3 times)
1 tsp. soda
1 tsp. cinnamon
1 tsp. allspice
1 tsp. cloves
1 cup jam (favorite)
½ cup sour milk

Cream sugar and butter; add eggs, one at a time. Sift flour and spices together. Add jam, then milk.

Mix well and bake in 3 9-inch pans for 25 minutes at 350 F.

FILLING:

Cook together until thick: 1 cup sugar, ½ cup buttermilk, 2 T. butter, a pinch of salt, 1 tsp. vanilla, 1 cup cooked and chopped prunes and 1 cup nuts. Spread between layers of cake and frost with 7-minute icing.

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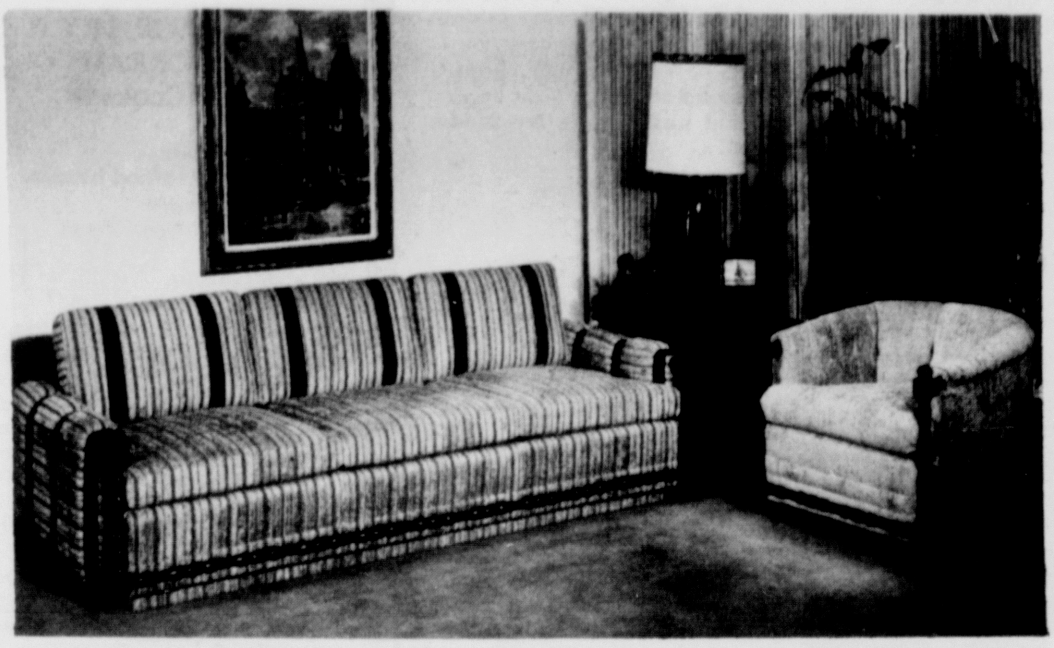

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Roll Your Own

GINGER JELLY ROLL

Beat eggs (4) about 10 minutes 'til thick and creamy. Gradually beat in 1 cup sugar. Beat 'til very smooth. Stir in 2 T. orange juice and 1 T. grated rind.

Combine:
1 cup flour
1 tsp. baking powder
1 tsp. ginger
½ tsp. cinnamon
¼ tsp. salt

Sift over egg mixture and GENTLY fold in. Pour batter into jelly roll pan (10 X 15 lined and oiled wax paper). Bake at 375 F. 15-17 minutes.

Turn out onto waxed paper and roll. Roll again into cheesecloth. Unroll after thoroughly cooled and spread with 1 cup cream (whipped) and 1 cup ginger preserves.*

Reroll and slice. Top with warm orange juice concentrate.

*Ginger preserves - peach preserves to which ginger, cinnamon and cloves had been added to taste. Or, following made-to-order rule.

APPLE - GINGER JAM

3 lbs. tart apples
4 pounds light brown sugar
3 cups water
2 lemons, juice and grated rind
6 T. grated ginger root or 2 T. Sudan ginger.

Pare, core and chop apples or run through chopper (coarse). Boil sugar and water to make syrup. Add apples, lemon juice, rind and ginger. Boil until apples are tender and a heavy syrup is formed. Seal.

OLD FASHIONED JELLY ROLL

¾ cup sifted cake flour
¾ tsp. baking powder
¼ tsp. salt
4 eggs, unbeaten
¾ cup sifted sugar
1 tsp. vanilla
1 cup jelly (any flavor)

Sift flour once; measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into 15 X 10 inch pan which has been greased, lined with paper and again oiled. Bake in hot oven (400F.) 13 minutes. Quickly cut off crisp edges of cake. Turn out on cloth covered with confectioners sugar; remove paper. Spread with jelly and roll. Wrap in cloth and cool on rack.

3–EGG JELLY ROLL

3 eggs
1 cup sugar
3 T. water
1 cup flour
1/3 tsp. salt
1 tsp. baking powder

Beat the eggs and sugar until very thick; add the water, then fold in the flour, salt and baking powder, sifted together twice. Turn into a shallow pan which has been lined with greased paper, spread evenly and thinly and bake about 12 minutes in a hot oven — 400-425 F. Invert onto a cloth sprinkled with confectioners sugar, spread with warmed jelly or jam and roll up quickly.

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Chill or Freeze A Confection

SOUR CREAM PEACH ICE CREAM

2 cups crushed fresh peaches
1 cup sugar
1 T. lemon juice
1 cup sour cream
2 tsp. vanilla extract
¼ tsp. almond extract
1 unbeaten egg white
¼ tsp. salt
1 cup heavy cream whipped

Combine peaches, sugar, and lemon juice. Fold into sour cream along with vanilla and almond extracts. Turn into an ice cube tray or trays. Freeze until mixture is a firm mush. Remove from freezer andturn into a mixing bowl. Add egg white and salt and beat until fluffy and increased in volume. Fold in whipped cream. Return to freezing trays and freeze until firm. If ice cream is too hard to spoon out of the trays, let stand at room temperature 15-20 minutes to soften slightly. Makes 1 quart.

STRAWBERRY ICE CREAM (Cooked)

1 cup milk
2 cups crushed berries
2 cups sugar
2 cups heavy cream
3 eggs
1 T. flour
1/8 tsp. salt

Scald milk, stir thoroughly and slowly into well-beaten eggs, 1 cup of sugar, the salt and flour. Cook in double boiler, stirring constantly until mixture thickens. Remove from fire and when cold, fold in cream that has been whipped 'til stiff. When partially frozen, stir in strawberries which have been crushed and pressed through a sieve and sweetened with remaining sugar. Freeze.

PEACH MOUSSE

1½ cups peach pulp
2¼ cups heavy cream
1 T. powdered gelatin
2 cups confectioners' sugar
1 cup milk
2 T. cold water

Mix milk, sugar, and peach pulp; add gelatin which has been soaked a few minutes in the cold water and dissolved over boiling water. Fold in cream whipped stiff. Freeze.

STRAWBERRY SHERBET

1 pint strawberries
½ cup water
½ cup whipping cream
3/4 cup sugar
2 T. lemon juice
1 egg white

Put the fresh berries in a saucepan with the water and sugar and cook for 5 minutes. Press through a sieve and add the lemon juice. Cool. Beat until light and then fold in the egg white, beaten stiff, and beat the mixture again. Fold in the cream that has been whipped stiff and stir well. Freeze.

MEXICAN HEAVENLY FRUIT FREEZE

(Paris Cook Book)

2 pounds of fresh strawberries
¾ pound powdered sugar
1 cup whipped cream
1 package plain gelatin dissolved in 1 pint hot water
1 pint strained fresh orange juice

Crush the berries and add powdered sugar. Add to dissolved gelatin to which orange juice has already been added. Put in refrigerator and let chill until just set. Add whipped cream and stir. Freeze, and serve with pound cake or other plain cake.

STRAWBERRY ICE CREAM

Mrs. C. L. Blanton Jr.
Paris Baptist Cook Book

To 2 quarts of strawberries that have been put through the meat grinder, add 2 cups of sugar, ½ teaspoon salt, and let stand or stir 'til sugar is melted.

To 1 quart whipping cream and 1 pint whole milk, add ½ cup sugar and stir 'til melted. Then put into freezer container that has been thoroughly chilled — turn crank 'til mixture begins to firm.

Add fruit mixture and continue freezing until completely firm. Remove dasher and cover with oiled paper before putting lid on. Pour off surplus water and pack well with plenty of crushed ice and salt; cover and let ripen at least 2 hours.

This makes 1 gallon of cream. Fresh peach cream can be made by using same recipe, substituting 1 quart crushed peaches instead of berries. Use same amount of sugar.

BOURBON IN A CLOUD

¾ cup sugar
1 envelope unflavored gelatin
3 eggs, separated
¾ cup bourbon
½ cup chopped walnuts
1 cup heavy cream, whipped
Fresh strawberries

Combine 6 T. sugar and gelatin; mix well. Beat egg yolks slightly. Grad. add bourbon, stirring constantly. (Addition of bourbon too quickly tends to "cook" the yolks.) Add yolk mixture to gelatin. Cook over hot, not boiling water, stirring constantly, 'til mixture coats metal spoon (about 10 minutes). Beat egg whites 'til foamy. Grad. add remaining 6 T. sugar and continue beating until stiff and glossy. Fold in yolk mixture. Chill 20 minutes. Fold walnuts and cream. Turn into 4 or 5 cup mold. Chill until firm. Unmold and served garnished with strawberries.

STRAWBERRY MOUSSE

1 cup fresh berries
4 tsp. unflavored gelatin (1 pkg. plus 1 tsp.)
2 cups heavy cream, whipped
½ cup confectioners sugar
1 tsp. vanilla

Thaw berries; drain and reserve juice (1 cup). Soften gelatin in 1 cup juice and set aside. Whip heavy cream 'til stiff; fold in confectioners sugar and vanilla. Heat strawberry juice with gelatin until gelatin is completely dissolved; cool. Blend with strawberries and fold into cream mixture. Pour into lightly buttered 1 qt. mold and chill for 2 hours or 'til set. Unmold.

SUNRISE PINK DESSERT

3 — 2oz. pkgs. strawberry flavor gelatin
2 cups boiling water
2½ cups fresh or frozen strawberries*
1 medium banana, mashed
2 T. lemon juice
1 pint dairy sour cream, or
1 cup heavy cream, whipped

Dissolve gelatin in boiling water; add berries; if frozen, stir 'til thawed. *(If fresh berries are used, sweeten to taste.)

Add banana and lemon juice

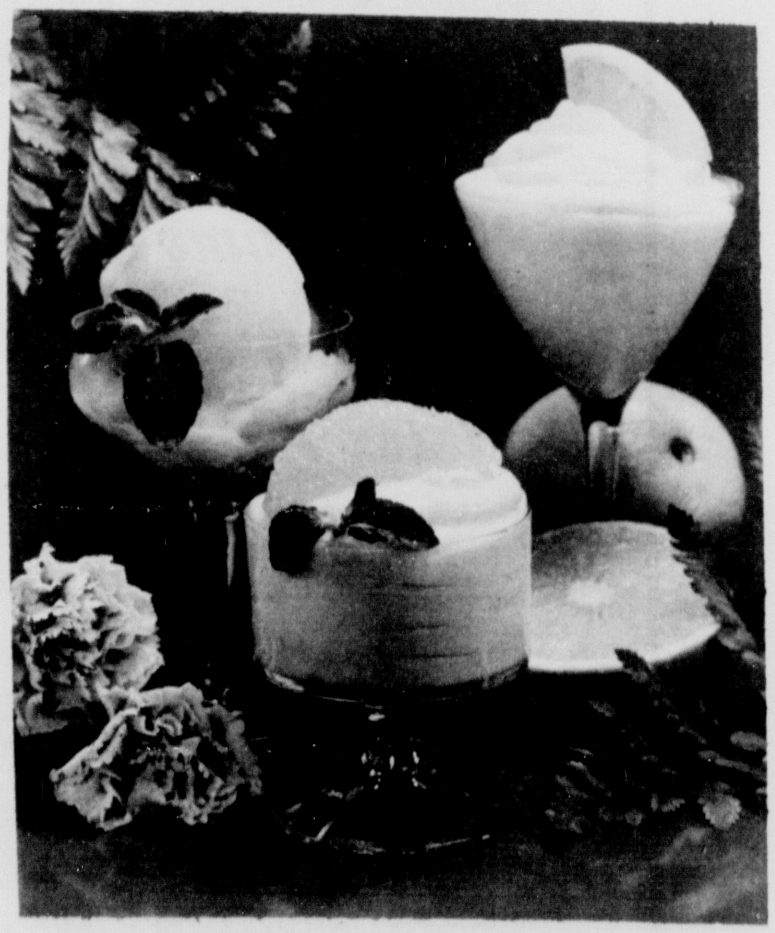
Stir mixture into cream. Pour into 2 quart mold. Chill until set.

To serve, unmold; garnish with slightly thawed or fresh berries.

STRAWBERRY FREEZE

1 cup crushed pineapple, drained
1 cup strawberries, crushed
1/3 cup sugar
1 cup cream - style cottage cheese
2 tsp. lemon juice
½ cup whipping cream, whipped

Combine pineapple, strawberries, and sugar; mix well. Combine cheese and lemon juice; beat smooth with rotary or electric beater. Fold in whipped cream and fruit mixture; turn into 1-quart refrigerator tray; freeze firm, about 2 hours. To serve, let stand room temperature about 15 minutes.



Frozen desserts -- ice cream or sherbet -- wind up a summer meal beautifully!

Strawberries Steal The Pie Scene

I suppose everyone has a never-fail pie crust recipe. Sometimes I do -- then sometimes I don't. I suppose everyone has a secret "trick", too, in pastry baking. Whatever your trick is, you can't deny that the best filling in the world is not good if the crust is soggy or tough.

For the younger cooks reading this, I suggest consulting a basic cookbook for a good pastry rule. These books are usually well-illustrated, too. Besides, recommending a pastry recipe is like telling someone how to make biscuits -- that's sticking your neck out a bit far!

For the more experienced cook, I envy you.

PEACH-STRAWBERRY PIE

This is a convenience pie, since the berries and peaches are already prepared and sugared. Fresh fruits may be used, but remember to add sugar proportionately.

1½ cups frozen sliced peaches
1½ cups frozen strawberries
1 cup peach juice
½ cup strawberry juice
3 T. sugar
2½ T. quick-cooking tapioca
1½ T. cornstarch
1 tsp. lemon juice

Pastry for 2-crust (9 inch) pie

Thaw fruit until most of free ice has disappeared. Drain off the juices and measure, then stir into mixture of sugar, tapioca and cornstarch in saucepan. Heat rapidly until thickening complete. Boiling is not necessary. Set aside to cool.

Line pie plate with pastry. Add fruit and lemon juice to cooled, thickened juice. Pour filling into lined plate. Cut slits in top crust; cover pie, seal and flute rim.

Bake in 425 F. oven for 30-35 minutes or until nicely browned. For brown undercrust, bake on lowest oven shelf.

STRAWBERRY-LEMON ALASKA PIE

9-inch baked pie shell (see below)
1 quart lemon sherbet
4 egg whites, at room temp.
1/8 tsp. cream of tartar
1/8 tsp. salt
½ cup sugar
1 pint fresh strawberries

Fill cool pie shell with sherbet, spreading evenly. Freeze overnight or until very firm.

Wash and hull berries and let drain shortly before using.

Just before serving time, combine egg whites, cream of tartar and salt in large mixing bowl. Beat until soft peaks form. Grad add sugar, 2 T. at a time, beating constantly, until stiff peaks form.

To assemble the Alaska, spoon strawberries over sherbet. Spread meringue to edge of shell. Swirl meringue.

Bake in preheated 500 F. oven 2-4 minutes, or until meringue is delicately browned. Serve at once.

GINGERSNAP PIE SHELL

2½ cups fine gingersnap crumbs (about 35 cookies)
½ cup soft butter or margarine

Mix crumbs and butter in bowl until blended. Press evenly on bottom and sides of 9-inch pie plate. Bake in 375 F. oven 8 minutes, or until edge is lightly browned. Cool thoroughly.

DELICIOUS STRAWBERRY PIE

Wash desired amount of berries (about 2 cups) and place upon a cloth to drain. When well drained, place berries upright in a baked shell - as closely as possible and pour following icing over them:

2 cups sugar
1 cup water
2 egg whites, beaten
½ tsp. cream of tartar

Boil above ingredients together until they spin a thread, then pour syrup over beaten egg whites and beat 'til cooled and stiff nough to cut with a knife.

BEIGNETS de FRAISES

(Strawberry Fritters)

¾ cup sifted confectioner's sugar
1 T. cornstarch
1 cup half and half
¼ cup butter
2 T. light rum or brandy

For rum sauce, combine sugar and cornstarch in saucepan. Stir in cream. Cook, stirring constantly, until thickened and smooth. Stir in butter and rum. Keep warm over low heat or in top of double boiler.

1 cup pancake mix
2 tsp. sugar
½ tsp. cinnamon
¾ cup milk
1 egg, beaten

For fritter batter, combine pancake mix, sugar, cinnamon, milk and egg, mixing lightly. Do not be upset if the batter has a dirty look. The cinnamon causes this.

Mix batter about an hour in advance and hold in refrigerator.

THE COOKING:

Strawberries
Confectioner's sugar
Cooking oil

Heat oil in deep fryer or a deep saucepan to 375 F.

Wash, stem and drain strawberries on paper towels. Dip strawberries in batter one at a time and lower into deep, hot fat to fry for 1½ to 2 minutes, or until golden. Since fritters cook so quickly, it is best not to fry more than 3 or 4 at a time, else they cannot be handled fast enough to prevent some from burning. Lift in basket or with slotted spoon and drain on absorbent paper.

To serve, place 5 to 6 warm fritters on each serving plate. Sprinkle with XXX sugar.

STRAWBERRY ANGEL FOOD

½ cup flour
¼ cup brown sugar
¼ cup margarine
1/3 cup chopped pecans
2 tsp. lemon juice
7 oz. jar marshmallow cream
2 cups frozen strawberries, thawed
1 cup heavy cream, whipped

Combine flour and sugar; cut in margarine. Add nuts; press into 9-inch spring form pan. Bake in 350 F. oven 20 minutes. Cool. Grad. add lemon juice to marshmallow cream, mixing until well blended. Stir in berries; fold in whipped cream. Pour over crumb crust; freeze. Remove from freezer and keep in refrigerator for 2 hours before serving.

APPLE PIE, Lindy

From Favorite Recipes of Famous Men
By Roy Ald

Crust:
1¼ cups flour
Pinch salt
½ cup butter
¼ cup ice water
½ tsp. baking powder
Filling:
1 T. flour
4 cups green apples
1 tsp. honey
1 tsp. lemon juice
3 T. sugar
1 tsp. cinnamon
Vanilla to taste
2 T. butter

Bake in 425 F. oven 40 minutes.

Favorite recipe of Sidney Skolsky. Once a broadway press agent, Skolsky turned producer with motion picture, The Jolson Story. His intimate tintypes of film personalities have been printed in newspapers and magazines across the nation.

STRAWBERRY PIE

The "tried and truest" strawberry pie recipe that I know. Making this dessert launched my domestic career when I was about 12 years old. The secret is baking the flakiest crust possible to hold filling."

1 quart fresh or frozen strawberries
1 cup sugar
2 T. flour
½ pint whipping cream, whipped
1 small pkg. cream cheese
1 flaky pie crust
1 cup water

Reserve 12 large berries for garnish. Wash and stem remaining berries and add sugar to taste (may be more or less than 1 cup called for), flour and water. (For easier blending, mix sugar with flour, then add berries and water.) Mix well and cook slowly 'til thickened. Remove from fire and allow to cool, thoroughly.

Bake flaky pie crust, cool, and spread cream cheese over bottom. Pour strawberry filling over cheese. Cover with whipped cream and garnish with reserved berries ... great!

RANCH-STYLE PEACH PIE

3 egg whites
1 cup sugar
12 soda crackers, crushed (1/3 cup)
½ cup chopped pecans
¼ tsp. baking powder
1 tsp. vanilla
2 cups heavy cream
1 pound peach halves or slices

Beat egg whites 'til soft peaks form when beater is lifted. Add sugar, 2 T. at a time, beating after each addition. Beat to stiff peaks.

Fold in crackers, baking powder and vanilla. Spread on bottom and sides of a greased 9-inch pie pan.

Bake in 325 F. oven for 30 minutes. Cool

An hour or two before serving, whip cream. Drain peaches and slice very thin. Save a few slices for garnishing. Alternate remaining peaches and cream in layers, with a top layer of cream. Place in refrigerator, and garnish just before serving.

Variations on A Sweet - Tart Theme

Apple chutney -- a sweet and tart accompaniment to any meat dish.

APPLE CHUTNEY

10 cups sliced peeled cooking apples
1 quart cider vinegar
2 lbs. brown sugar
1 cup chopped onion
1½ cups raisins
1 cup sliced dried figs or apricots
2 T. salt
2 T. ground ginger
2 T. pickling spices (mixed and wrapped in piece of cheese cloth)
1 tsp. cayenne pepper

Place apples in large kettle as they are peeled and sliced; pour over vinegar so they don't discolor. Add remaining ingredients. Bring slowly to boil over medium heat stirring frequently. Reduce heat and simmer slowly, uncovered, for 2 hours, stirring occasionally.

Meanwhile, sterilize eight 8-ounce jelly or canning jars. When cooking is completed, remove the cheesecloth bag of spices. Ladle the mixture immediately into the hot jars to within 1/8 inch of top. Tighten lids and invert jar for a few seconds; then stand upright to cool.

COUNTRY BRANDIED PEACHES

2 pounds perfect, ripe peaches
Boiling water
1½ pounds sugar
Cognac

Wash peaches, scald in boiling water about 5 minutes; pull off loosened skin. Place peaches and sugar in layers in a stone crock or jar. To each quart of peaches add ½ cup cognac. Cover with cheesecloth, then with lid of crock or jar. Let stand in cool, dark place 6 weeks; remove scum; seal peaches and brandied juice in hot sterile jar. Let stand another month before serving. Makes 1 quart.

You may substitute any good brandy for the cognac, but you may need to adjust the amount of sugar, also, as some brands are sweeter than others.

PEACH CHUTNEY

This is a thoroughly American derivation of the fabulous East Indian condiment which is one of the world's great preserves.

Peel, stone and chop very coarsely 5 pounds of firm, ripe peaches. Add 5 pounds sugar, 1 pound seeded raisins, 1 pound chopped pecans, juice of 5 oranges and the grated rind of two of them. Mix and cook just until peaches are barely done. Turn into hot, sterile jars and seal.

Mixed spices could be added to this, including a touch of coriander, and it could be "heated" to taste with a splash of tobasco.

DILL GREEN TOMATO PICKLES

Green tomatoes
Stalk celery
Sweet green peppers
Garlic
2 quarts water
1 quart vinegar
1 cup salt
Dill to taste

Use small, firm green tomatoes. Pack into sterilized jars. Add to each quart jar a bud of garlic, 1 stalk celery and 1 green pepper cut in fourths. Make a brine of the water, vinegar and salt and boil with the dill for 5 minutes. Pour the hot brine over the pickles in the jars and seal at once. These will be ready to serve in 4 to 6 weeks.

MRS. KATE HARRIS' PEACH PICKLES

1 qt. vinegar (diluted half and half with water)
6 pounds sugar
8 pounds fruit

Bring vinegar solution and sugar to boil and pour over packed fruit. Add spices.

SWEET MIXED PICKLE

Break washed cauliflower into flowerets to make 2 quarts. Cook 5 minutes in small amount of unsalted water; drain. Wash and cut into ¼ inch strips 2 medium green peppers, 2 medium sweet red peppers (or use all green); peel and quarter 9 medium onions.

Combine 2½ cups distilled white vinegar, 1½ cups water, 1½ cups sugar, 3 T. salt, 1 T. each mustard and celery seed, ¼ tsp. turmeric; heat to boiling covered; add vegetables, cook uncovered 2 minutes. Pack quickly into jars, filling with vinegar and sealing as you go. Yields about 6 pints.

This recipe was developed by a group of wives whose husbands raise tomatoes on a large-scale commercial basis. Each year in Bradley County, Arkansas, they sponsor a tomato luncheon featuring the best tomato recipe ideas. This chili sauce is heated and served over tender -crisp, cooked green beans. It's good!

CHILI SAUCE

4 quarts tomatoes, peeled and chopped
2 cups sweet red peppers, chopped
2 cups onion, chopped
1 HOT pepper, chopped
2 T. celery seed
1 T. mustard seed
1 bay leaf
1 tsp. whole cloves
1 tsp. ground ginger
1 tsp. ground nutmeg
2 3-inch pieces stick cinnamon
1 cup brown sugar, firmly packed
3 cups vinegar
2 T. salt

Combine the tomatoes, sweet pepper, onion and hot pepper. Put the celery seed, mustard seed, bay leaf, cloves, ginger, nutmeg, and cinnamon loosely in a thin, white cloth; tie top tightly; add to tomato mixture and boil until decreased by ½ original volume. Stir frequently to prevent sticking. Add the sugar, vinegar and salt. Boil rapidly, stirring constantly, about 5 minutes. Pack into clean, hot, sterile jars. Fill jars to top. Seal tightly. Makes about three quarts.

Pleasant memories for me are of summer mornings spent on the screened-in back porch capping strawberries and peeling peaches. My mother can make the most beautiful strawberry preserves. I was much older before we put store-bought jellies on our table, and then only concord grape because that special fruit was not available to us. Most fruit preserve recipes have essentially the same fruit-sugar ratios, but occasionally an imaginative housewife will add a bit of this or that and stumble onto a brand new taste! The "Heavenly Jam" listed below is a good example.

HEAVENLY JAM

3 pounds ripe peaches, peeled and chopped
6 cups sugar
2 oranges
4-ounce jar of marsachino cherries.

Combine peaches and sugar; cover and let stand overnight.

Next day, quarter oranges; remove seeds. Put oranges through medium blade of meat grinder. Drain cherries, reserve syrup; chop cherries. Put peaches, liquid, oranges, cherries and cherry syrup in large pot. Bring to boil; cook over medium heat for 1 hour, stirring occasionally.

Pour into hot sterilized jars; seal at once.

PEACH NECTAR

One of the newest ideas in cake-baking, that of utilizing a boxed mix and stirring up your own flavor, brought with it the apricot nectar flavored pound cake. It's good and moist and easy to bake! Why not try making your own nectar, too, from a basketful of SEMO peaches?

Select sound, ripe fruit. Peel and core. Crush peach and combine 4 cups of fruit with 3 cups water. Heat slowly to simmering and press through colander, then through fine sieve. To each pound of fruit pulp add ½ pound sugar and juice of ½ lemon, bring to simmering temperature. Pour into clean jars. Put on cap, screwing band tight. Process in water bath 20 minutes, according to directions.

WESTERN BERRY SYRUP

Use strawberries, blackberries or any other of your favorites -- blend two or more together, but always use at least one tart berry.

1¼ cups prepared berry juice
1 3/4 cup sugar

Combine juice and sugar in a large, heavy pan. Bring to full rolling boil; boil 1 minute. Count the time after the mixture comes to a boil that you cannot stir down. Remove from heat and skim off foam. Don't boil too long or the syrup may jell.

Pour into clean, hot half-pint or pint jars. Adjust lids. Process in boiling water bath (212 F.) for 10 minutes.

Store in cool DARK place. If you prefer, leave head space in jars and freeze instead of processing in water bath. Once syrup is opened, store in refrigerator

For a more tart syrup, add 1 " lemon juice

If syrup jells when you open it, stir vigorously or place the jar in a pan of warm water and heat until jell dissolves.

SUNSHINE STRAWBERRY PRESERVES

The South's abundant sunshine and plentiful kitchen help, plus the superior flavor of the preserves, made these delicacies popular there in ante-bellum days. They were adopted by cooks in all areas where the sun is generous.

Today, a few homemakers make these preserves because many hours elapse between the berry patch and filled jars on the cupboard shelf. As one woman says, "You have to keep them on your mind two whole days." But there are gourmets who hold that the sweet is too good to give up and claim they can taste the sunshine. Here's how these cooks now make them.

2 T. lemon juice
4 cups hulled strawberries
4 cups sugar

Combine all ingredients. Heat slowly to boiling point and cook rapidly 8-10 minutes, stirring constantly.

Pour berry mixture into platters or shallow containers. Cover with glass or saran, prop cover up to permit evaporation.

Set in sunshine, stirring or turning occasionally. Bring into the kitchen at night. At the end of two (or three) days, the preserves will be thick enough.

Pack without heating into sterilized jars. Makes about 4 half pints.

APPLE PRESERVES

Wash, core and pare enough apples to make 2 pounds; cut as desired.

Add 1¾ pound sugar to 2½ cups water. Boil 3 minutes. Allow to cool, then add apples and boil gently until clear. Pack the apple slices into hot glass jars. To the syrup, add 1 T. crushed ginger or use mixed spices (tied in spice bag). Boil almost to jellying point, pour hot syrup over apples and seal at once.

I was blessed with a child who had very unusual ideas about how foods should be eaten. Pancakes, for instance, were to him, a finger food! In order to accomodate (he was also finicky, so each bite swallowed was a personal triumph for me), I began cooking pancakes just a bit longer than is usual to get a firmer cake. By spreading one with butter and apple butter, I served a "pancake sandwich!" To make a long story short, the less-messy version caught on in the family and the neighborhood. Apple butter was THE popular preserve with us. It is still a favorite, made by this spicy rule.

4 gallons prepared apples
1 gallon sweet cider
4 pints sugar
1 tsp. allspice
1 tsp. cinnamon

Pare, core and slice apples. Boil sweet cider until it is reduced by one-half. Add apples to cider while boiling. Cook slowly, until apples are soft. Press through sieve. Return to fire and continue cooking, stirring frequently to prevent burning. When it begins to thicken, add the sugar and spices. Cook until it remains in a smooth mass when cooled. Pour into sterilized jars and seal while hot.

STRAWBERRY LIQUEUR JAM

".....a gourmet preserve served at the Drake in Chicago, the recipe was developed by Gertrude Lynn."

3 cups frozen strawberries
½ cup gin
3 cups sugar
1 tsp. powdered cloves
1 pkg. powdered pectin

Thaw fruit and drip through colander to separate juice from berries. Bring juice to boil, then cook gently to reduce liquid to 1/3 original amount. Add ¼ cup of the gin and bring to boil. Remove from heat, add berries and pectin. Mix lightly together. Bring to quick boil over high heat and stir in sugar, mixed with cloves. Continue cooking to high rolling boil and boil hard for 1 minute. Remove from heat. Skim, then gently stir (being careful not to break open berries) for about 10 minutes. Cool in large shallow pan. Fold in remaining gin and fill hot sterilized jars or glasses. Cover with paraffin and cool.

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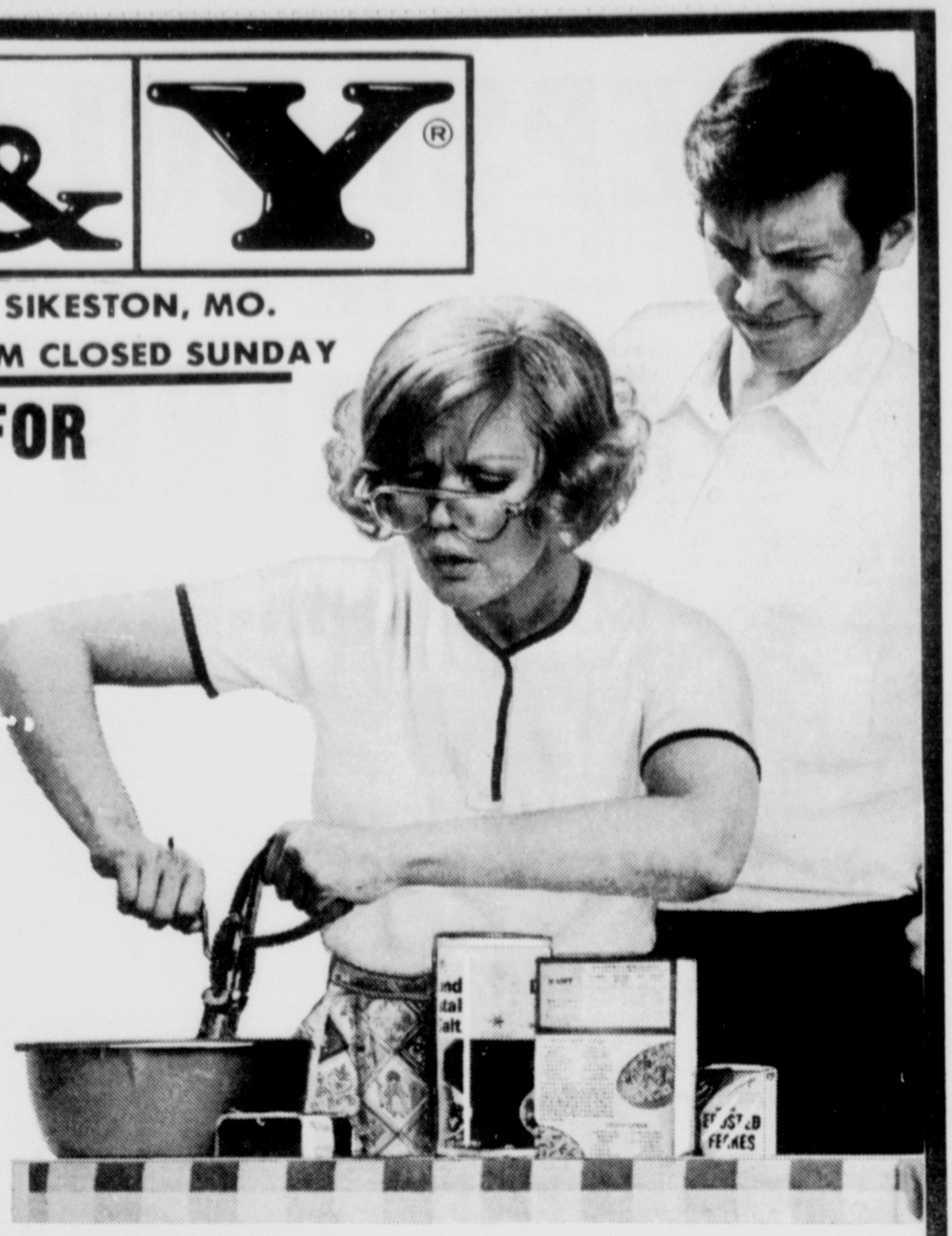

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